Category (Cakes)

Dutch Apple Cake with Caramel Glaze
Submitted by (Kathy Worrell)

Recipe

7 apples
3 cups unbleached all-purpose flour
1 tsp. baking soda
1-1/2 tsp. ground cinnamon
1 tsp. salt
1/2 tsp. ground nutmeg (the recipe called for freshly grated, but I couldn't find a fresh nutmeg)
3 eggs
1-1/2 cups vegetable oil
1 cup packed brown sugar
1 cup granulated sugar
2-1/2 tsp. vanilla
1-1/4 cups chopped pecans
Caramel glaze
6 T unsalted butter
1/3 c dark brown sugar
1/3 c packed light brown sugar
½ c whipping cream
Pinch of salt

Directions

1. Preheat oven to 325 degrees. Butter and flour a 13x9x2 inch baking pan; set aside. Peel apples, quarter, core, and cut each quarter in half lengthwise, then crosswise (16 pieces from each apple). 2. In a medium bowl whisk together the flour, baking soda, cinnamon, salt and nutmeg; set aside. 3. In a very large mixing bowl whisk eggs to combine. Whisk in oil, sugars, and vanilla until well blended. Gradually whisk in the flour mixture just until well blended. Fold apples and pecans into batter (batter will be thick and just coat apples). Turn into prepared pan, spreading to edges of pan. 4. Bake about 1 hour or until a toothpick inserted in the center of the cake comes out clean. Remove from oven and cool on a wire rack while preparing glaze. Spoon Caramel Glaze over warm cake. **Caramel Glaze:** In a medium skillet melt 6 tablespoons unsalted butter. Add 1/3 cup packed dark brown sugar, 1/3 cup packed light brown sugar, 1/2 cup whipping cream, and a pinch of salt. Cook and stir until blended over medium-low heat for 2 minutes. Increase heat and boil 2 minutes or until dime-sized bubbles cover the surface of the glaze. Remove from heat and cool slightly until glaze begins to thicken, about 5 minutes. Spoon over cake.

Side dish

(Optional: Any suggestions of foods that might go well with the main dish.)

Tips/Helpful hints

(Any ideas that might be helpful to know when making this recipe.)