

Apple Spice Snack Cake



PREPARATION TIME
15 minutes



COOKING TIME
35 minutes



PERFECT PARTNER
cinnamon tea



**MONEY.
Cook's
SAVER.**

Roadside farm stands are a great place to find bargains when buying apples in bulk. Since these apples are the freshest, they tend to last longer. Avoid those that have bruises or punctures.

SHOPPING LIST

- whipping cream • apples
- pecans

ON HAND

- butter • sugar • flour • egg
- baking soda • cinnamon • salt
- brown sugar

INGREDIENTS

- 1/2 cup butter or margarine, softened
- 1 cup sugar
- 1 egg
- 2 cups chopped peeled apples
- 1 cup all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- 1/4 teaspoon salt
- 1/4 cup chopped pecans or walnuts

CARAMEL SAUCE:

- 1/2 cup sugar
- 1/2 cup packed brown sugar
- 1/2 cup butter or margarine
- 1/2 cup whipping cream

SERVES 9

COOKIN'
Express

- Increase the volume of your batter! Make sure all the dairy ingredients are at room temperature before mixing.

Make Ahead

Bake and cool the cake, then freeze for up to 1 month. The sauce may be prepared and refrigerated up to 3 days ahead. Serve the sauce warm over the thawed cake.

VARIATION

For a delightfully crunchy texture, add a 1/2 cup flaked coconut in step 2.

- 1 Preheat oven to 350°F. Grease and flour a 9-inch square baking pan. Cream butter and sugar in a large mixing bowl until light and fluffy. Beat in egg. Add apples; mix well.



- 2 Mix flour, baking soda, cinnamon and salt in a small bowl. Add to apple mixture; mix well. Fold in pecans.

- 3 Pour batter into prepared baking pan. Bake for 35 minutes or until toothpick inserted in the center comes out clean. Cut into squares.



- 4 While cake is baking, prepare caramel sauce. Combine sugar, brown sugar, butter and whipping cream in a saucepan over medium heat. Boil, stirring continually, for 2 minutes. Serve sauce over cake.