

Apple Caramel Cake

2 cup sugar	1 tsp baking soda
1 ½ cup vegetable oil**	1 tsp cinnamon
2 tsp vanilla	3-4 med granny smith apples, chopped
3 eggs	1 cup chopped walnuts
3 cup flour	Nutmeg: grate fresh approx. ½ tsp
1 tsp salt	Allspice: optional



Directions

Beat: Sugar, oil/pumpkin, vanilla, eggs

Combine: Flour, baking soda, cinnamon, salt, nutmeg, and allspice; then stir into wet ingredients

Fold in apples and walnuts

Pour into greased Bundt pan

**can substitute pumpkin puree for oil (1:1 ratio)

Bake at 350 for 1 hr 20 min (depends on your oven start checking for doneness at 1hr)

Cool 20 mins, then invert

Glaze when cool

Caramel Glaze

½ cup butter

½ cup brown sugar

2 tsp milk

Cook on med heat, bring to boil, drizzle over cool cake