

## **Caramel Glazed Apple Chunk Cake**

(adapted from *Celebrating The Midwestern Table* by Abby Mandel)

Yield: 1 10" Bundt cake

Cake:

2 1/2 cups flour  
1 1/2 teaspoons cinnamon  
1/4 teaspoon grated nutmeg  
1 teaspoon baking soda  
1 teaspoon salt  
1 cup canola oil  
2 cups sugar  
3 large eggs  
1 1/2 teaspoon vanilla  
3 tablespoons orange juice  
3 1/2 cups apple chunks (peeled and cut in 1/2" dice) use tart apples like Macintosh, Granny Smith, etc.  
1 cup chopped pecans (optional)

Glaze:

1 stick unsalted butter  
1 cup packed light brown sugar  
1/4 cup heavy cream  
Pinch of salt

For the cake, preheat the oven to 350 degrees. Generously grease a 12 cup capacity Bundt pan and dust with flour.

Sift the flour, cinnamon, nutmeg, baking soda, and salt in to a medium bowl and set aside.

Use a mixer to beat the oil, sugar, eggs, and vanilla for 3 minutes. Add the sifted ingredients and the orange juice and mix until combined. Toss the apples and pecans(if using) with 1 tablespoon of flour and stir them into the batter. The batter will be very thick. Spoon the batter into the prepared pan and smooth the surface.

Bake until a toothpick inserted into the center comes out clean, about 1 hour.

Just before the cake is done, bring all the ingredients for the glaze to a simmer in a small saucepan for 3 minutes, uncovered.

When the cake is done, let it rest on a cooling rack for 5 minutes. Invert the cake onto a rack placed on a sheet of foil. Brush the warm cake with the glaze, reapplying the glaze as it drips onto the foil. Let the cake rest at least an hour before serving.

The cake is best served warm. To reheat it, place the cake on a baking sheet lined with foil. Bake it in a preheated 350 degree oven until it is just warm, about 8 to 10 minutes. Cut the warm cake into slices. Serve immediately.