

Apple Dapple Cake

Ingredients:

- 3 eggs, beaten
- 1 ½ c. oil, melted butter, or applesauce
- 3 c. all purpose flour
- 1 t. baking soda
- ½ t. salt
- 2 c. sugar or a combination of white and brown sugar
- 1 ½ t. cinnamon
- ½ t. nutmeg
- 2 t. vanilla
- 3 c. apples, diced (about 4 medium apples)
- 1 c. nuts, chopped, optional
- ½ c. raisins, optional

Glaze:

- ½ c. butter
- ½ c. brown sugar
- ½ c. white sugar
- ½ c. heavy cream
- ½ t. vanilla, optional
- Pinch of salt, optional
- Dash of nutmeg, optional

Directions:

Preheat oven to 350 degrees. Grease and flour a 9x13 pan, set to the side.

Sift the dry ingredients together and in everything except the nuts, apples, and raisins, mix well.

Fold in the remaining ingredients and pour into the baking dish. (*The batter may be very thick but that's ok.*)

Bake for 45 minutes to 1 hour until golden brown. Let cool for 5-10 minutes while you make the glaze.

Add all the glaze ingredients to a saucepan and boil for 2 minutes. Poke holes in the warm cake and pour half of the glaze over it. Once the cake has cooled another 10-15 minutes you can pour the remaining glaze over it.

You can also skip the glaze and just sprinkle powdered sugar on top.

Very good served with vanilla ice cream and coffee.