



## Old Fashioned Applesauce Cake with Warm Vanilla Butter Sauce

1 pkg spice cake mix  
3 eggs  
1/3 cup oil  
¾ cup apple cider or juice  
1 can apple pie filling

Preheat oven to 350°. Grease and flour a 13x9 pan. Chop the Apple filling into small pieces.

Combine cake mix, eggs, oil and cider in large bowl. Beat at medium speed with electric mixer for 2 minutes. Stir in chopped apples and pour into pan. Bake 40 minutes or until toothpick inserted in center comes out clean. Meanwhile prepare Vanilla Butter Sauce.

When cake is done, remove from oven and cool in pan 15 minutes. Poke holes all over top of cake and pour half of sauce over top. Cool completely and serve with remaining sauce

### Warm Vanilla Butter Sauce

1 cup butter  
2 cups sugar  
1 cup heavy cream  
2 tsp vanilla, or vanilla bean paste

Melt butter in saucepan over medium heat. Stir in cream and sugar and heat until sugar is melted and sauce is hot; do not boil. Remove from heat and stir in vanilla. Serve hot or warm over cake.