

Fresh Apple Pound Cake

Submitted by Carole Labe



Cake:

1 ¼ cup oil (or applesauce)
2 cups sugar
3 eggs
3 cups sifted flour
1 tsp salt
1 tsp baking soda
2 tsp vanilla
3 large apples, chopped
1 cup chopped nuts

Caramel Glaze:

½ cup butter
½ cup light brown sugar
2 Tbsp milk

Preheat oven to 325°. Grease well and flour a tube or bundt pan.

Stir together dry ingredients and set aside. Combine oil (or applesauce), sugar, eggs and vanilla and blend on medium speed 3 minutes. Add dry ingredients and stir. Fold in apples and nuts. Pour into prepared pan. Bake for 80 minutes or until cake tests done.

For Glaze: Combine glaze ingredients in a medium saucepan and bring to boil over medium heat. Cook 20 minutes. While hot, pour over cake.

