

# Make It Sweet.

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## Mom's Apple Cake

*This is one of those recipes that reminds me of being home for the holidays. My Mom made this cake for just about every Christmas that I can remember and she would make a special separate one for me without the nuts since I am allergic to them. I love the flavor and texture – and this cake saves well for up to a week in the refrigerator. It is delicious served warm with some vanilla ice cream, or cold for breakfast (yes, I have had cake for breakfast before) and makes an easy addition to a family gathering dessert buffet or even a great homemade gift.*

- 1 C vegetable oil
- 3 large eggs
- 2 C (400 g) granulated sugar
- 1 tsp vanilla extract or vanilla bean paste
- 3 C (390 g) all-purpose flour
- 1 tsp Kosher salt
- 1 tsp baking soda
- 1 Tbsp cinnamon
- 1 Tbsp nutmeg
- 2 tsp ground cardamom
- 1 tsp ground cloves
- 3 C peeled, diced apples (Gala, Macintosh, Red Delicious)
- 1 C chopped walnuts (optional)

Mix oil, eggs, sugar, vanilla and then blend with flour and spices. Stir in apples and nuts. The batter is very thick.

Spray standard (12 cup) bundt pan with nonstick cooking spray and spoon batter into pan. Smooth the surface of the batter.

Place pan in cold oven and bake at 350° for 70 minutes to 1.5 hours until done.

I also made some in the 3 cup Nordic Ware Bundt Pans for gifts. These bake at the same temperature but only take about 45 minutes.

### Glaze

- ½ stick of butter
- 1 C (215 g) brown sugar
- ¼ C evaporated milk
- 1 tsp vanilla

5 minutes prior to baking completion, melt butter and add brown sugar. Boil until brown sugar is melted and remove from heat. Add evaporated milk and vanilla and stir until smooth. Remove finished cake from the pan and brush the glaze over the entire still-warm cake.

