

Quick Mix Maple Apple Harvest Cake

Something strange is happening... The cake has a maple flavor but doesn't use any maple syrup

1/4 cup minced soft candy cap mushrooms, if desired

1 (21 oz.) can apple pie filling and topping

1 (15 .2 oz.) box butter golden cake mix, sifted

3 eggs

1/2 cup canola oil

1/2 cup fine chopped pecans or walnuts

1/2 cup dried cranberries

Prepare the Candy Cap Mushrooms to Add a Maple Flavor:

1/4-ounce dried candy cap mushrooms (about 1/2 cup)

1 cup water

Place mushrooms into a microwave safe bowl; add water; cook in microwave on high power for 1 minute and very hot; set aside for 15 to 20 minutes. Drain tender mushrooms from liquid; set liquid aside. Press excess liquid from mushrooms; cut off any hard parts; fine chop mushrooms; set aside.

Prepare Quick Mix Cake:

Preheat oven 350 degrees F. Generously grease foil or parchment lined 13x9-inch pan.

Place apple filling in large bowl; add cake mix, eggs, and oil. With a large spoon, stir to form batter; add pecans, cranberries, and prepared mushrooms. Place batter in prepared cake pan; smooth batter evenly in pan.

Bake in preheated 350-degree F. oven for 40 to 50 minutes. Cool about 10 minutes; remove from pan if desired. Can be served in slices or as a spoon-up. Spoon or drizzle warm or chilled maple vanilla sauce over cake or on the serving plate or serve with dollops of whipped cream. Serves: 20 to 25 slices

Prepare Simple Maple Vanilla Sauce to Serve with Dessert:

1/2 cup granulated sugar2 Tablespoons cornstarch3/4 cup reserved mushroom liquid1/4 cup heavy cream1 teaspoon vanillaPinch of salt

In medium saucepan, stir granulated sugar and cornstarch; add mushroom liquid to combine. Cook stirring constantly over medium heat with a whisk or spoon until mixture thickens. Remove from heat; whisk cream and vanilla into the thickened sauce.

For a thinner sauce: add more cream as desired.

About the Recipe: It's hard to believe that a delicious dessert can be mixed and baked so easily. This mix quick one bowl cake highlights the harvest flavors of fall apples, cranberries, and walnuts in a butter flavored moist cake. Just for fun, order some candy cap mushrooms and add some to the cake and sauce. What's the surprise? A fantastic maple or butterscotch essence that will surprise and delight everyone.