



Apple Dapple Carry-In Cake

Sweet moist full-of-apples cake with a pour over butter rich topping

3 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking soda
2 teaspoons ground cinnamon
3 eggs, room temperature
1-1/2 cups granulated sugar
1-1/2 cups lite olive or avocado oil
2 teaspoons vanilla extract
1 teaspoon lemon juice
1 cup finely chopped toasted pecans
5 medium apples (4 cups) peeled, cored, finely diced

Rich Butter Topping

2/3 cup firmly packed light brown sugar
1/2 cups unsalted butter
1/4 cup milk

- Preheat oven to 350 degrees F.
- Butter and flour 13x9-inch baking pan; shake out excess flour or use non-stick baking spray.
- In a large bowl, combine flour, salt, baking soda, cinnamon; set aside.
- In a mixing bowl, beat eggs and sugar at medium speed until thickened and light lemon color. About 4 minutes.
- Add oil, vanilla, and lemon juice. beat to blend; add flour mixture to egg mixture ¼ at a time, stop to scrape down sides of bowl, do not overmix.
- Fold in pecans and apples.
- Spoon batter into prepared baking pan; bake in preheated oven until a wooden pick inserted in center of cake comes out clean, about 45 minutes and cake springs back lightly when touched in the center.
- Remove from oven; prepare topping and, poke a few holes over; pour topping over hot cake. Cool before serving. Yield: about 10 to 12 servings.

Prepare Topping while cake is baking:

In a 2-quart saucepan, combine all ingredients. Bring to a boil, whisk vigorously for 2-1/2 minutes. Pour over hot cake.

Cook's Note: The batter will be very heavy and thick. If desired, this cake is very sweet, so serve it with ice cream, whipping cream, or even plain yogurt.

Recipe Inspired by: Terry Thompson, *A Taste of the South*, 1988, from the rural areas of North Carolina.

About the Recipe: Filled with 5 fresh apples, this easy-to-make cake is moist and a Southern sweet treat. It's topped with a melted butter sauce that soaks into the cake, creating a flavorful glaze on top. This recipe is a perfect "carry-in" dessert that would be welcomed at any church or community meeting.