



Warm Caramel Apple Cake

Servings: 0 servings

Ingredients

TOPPING

- 1/4 c. butter
- 2 Tbsps. whipping cream
- 1/2 c/ packed brown sugar
- 1/2 c. chopped pecans
- 1 lg. tart cooking apple,peeled,thinly sliced

CAKE

- 1 box yellow cake mix
- 1/4 tsp. apple pie spice
- 2/3 c. water
- 1/2 c. butter,softened
- 3 eggs

Directions

Heat oven to 350

In med. microwavable bowl microwave 1/4c. butter,the whipping cream and brown sugar uncovered on High about 1 min. or just until butter is melted.

Pour into ungreased 8 or 9 inch square pan.

Sprinkle with pecans.

Top with apple slices.

In lg. bowl,beat cake mix,apple pie spice,water,1/2c. butter and the eggs with electric mixer on low speed until moistened,then beat on med. speed 2 mins.

Spread batter over apple mixture.

Bake 9" pan 50-55 mins,8" pan 60-65 mins.or until toothpick inserted in center comes out clean.

Cool 10 mins.

Loosen sides of cake from pan.

Place heatproof serving platter upside down on pan;carefully turn platter and pan over.

Let pan remain over cake 1 min. so caramel can drizzle over cake.

Remove pan

Printed from **Key Ingredient**

Direct recipe link: <https://www.keyingredient.com/recipes/10725552/warm-caramel-apple-cake/>