

Chef Maxine Borcharding
Oregon Culinary Institute

Recipes for Portland Nursery
2007 Apple Festival

Ooey Goey Caramel Apple Cake
Serves 12

Preheat oven to 350 degrees

For the cake:

3 cups all purpose flour
2 cups granulated sugar
1 t baking soda
½ t salt
3 large eggs, beaten
½ cup vegetable oil
½ cup apple sauce
2 t vanilla
3 cups finely chopped apples
½ cup apple juice or cider
1 cup chopped nuts (almonds, walnuts or pecans)

For the topping:

1 cup packed brown sugar
¼ cup unsalted butter
1/3 cup whipping cream

Combine the flour, sugar, soda and salt in a large bowl. Make a well in the center.

In a medium bowl, combine the eggs, the oil, the applesauce, the apple juice and the vanilla. Stir in the apples and nuts.

Pour the egg mixture into the flour mixture and stir until moistened. Do not over-mix.

Spread the batter in a greased and floured 9x13" pan. Bake at 350 degrees for 45-50 min.

When the cake is almost done, combine the brown sugar, butter and cream in a small saucepan. Cook and stir until all of the brown sugar is dissolved and the sauce bubbles. Cool slightly.

Allow the cake to cool for about 5 min. Then drizzle with the warm sauce and allow it to seep into the cake. Serve warm or at room temperature.

