

Caramel Apple Bundt Cake

Ingredients

- 2 cups sugar
- 4 Eggs
- 1 ½ cups oil
- 2 teaspoons vanilla
- 3 cups all purpose flour
- 1 teaspoon baking soda
- ½ teaspoon cinnamon
- 1 teaspoon salt
- 3 ½ cups Granny Smith apples, approximately 3-4 apples, peeled, chopped in small pieces

Caramel icing

- ¾ cups butter (1½ sticks)
- 1 cup brown sugar
- ¼ cup milk
- 1 teaspoon vanilla

Instructions

1. Preheat oven to 325° - heavily grease a bundt pan and set aside.
2. In a large mixing bowl, add sugar, eggs, oil, and vanilla. Mix well.
3. In a medium mixing bowl, whisk together the flour, baking soda, cinnamon and salt. Slowly add the dry ingredients into the wet mixture and mix just until combined.
4. Slowly fold in the apples until just combined. (You don't want to overmix the batter.)
5. Pour the batter into the bundt pan.
6. Bake at 325° for approximately 50-60 minutes. Test it with a butter knife to make sure it's baked.

Caramel icing instructions:

1. In a medium saucepan, melt the butter over low heat.
2. Stir in brown sugar and milk.
3. Bring the mixture to a boil over low heat, then reduce to a simmer, stirring constantly.
4. Let boil for 10 minutes while you continue to stir the mixture.
5. Remove from heat and add vanilla.
6. Let the icing cool a little so it's not super hot.
7. Just before you add the icing poke a few holes in the cake so the caramel icing can seep into the cake. (I use chopsticks.)
8. Drizzle the icing all over the cake!

Serve and enjoy!