



Apple Pecan Cake with Caramel Glaze

Introduction

Indulging in comfort food often leads us to delightful desserts that warm both the heart and

the palate. One such treat is the Apple Pecan Cake with Caramel Glaze, a perfect blend of moist cake, crunchy pecans, and rich caramel that embodies the essence of fall. This cake serves as a wonderful centerpiece for family gatherings, holiday celebrations, or a simple afternoon tea.

Detailed Ingredients with measures

For the cake:

- 2 cups of all-purpose flour
- 1 1/2 teaspoons of baking powder
- 1 teaspoon of baking soda
- 1 teaspoon of ground cinnamon
- 1/2 teaspoon of salt
- 1 cup of granulated sugar
- 1/2 cup of brown sugar
- 3 large eggs
- 1 cup of vegetable oil
- 2 teaspoons of vanilla extract
- 2 cups of peeled and diced apples
- 1 cup of chopped pecans

For the caramel glaze:

- 1/4 cup of unsalted butter
- 1/2 cup of brown sugar
- 1/4 cup of heavy cream
- 1 teaspoon of vanilla extract

Prep Time

Prep time for this decadent dessert is approximately 15 minutes, allowing you to gather your ingredients and prepare the batter just in time for baking.

Cook Time, Total Time, Yield

The cook time is around 40-45 minutes, depending on your oven's specifics. The total time

required to make this delicious Apple Pecan Cake, including preparation and baking, is about 1 hour. This recipe yields a delightful cake that serves approximately 10 to 12 people, making it a fantastic option for sharing.



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Detailed Directions and Instructions

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