



# Apple Dapple Sheet Cake Recipe

## The Apples Tell a Story

I always use a mix of apples for this cake. Some are tart. Some are sweet. It makes every bite a little different. I think that is more fun.

My grandson once used only the sourest apples he could find. His cake was so tangy! We ate it with big glasses of milk. I still laugh at that. It reminds me that a little variety is a good thing in baking and in life.

## Why We Poke the Holes

The best part is poking holes in the warm cake. It feels a bit naughty, doesn't it? But there is a reason. Those little tunnels are for the

caramel.

The sweet sauce soaks deep into the cake. This keeps it wonderfully moist for days. It also means you get caramel in every single bite. This matters because a good cake should be a joy from the first slice to the last.

## A Cake for Sharing

This is a sheet cake. That means it is baked in a simple pan. There is no fancy layering. It is a humble, honest dessert. It is meant to be shared with a crowd.

I love bringing it to potlucks. It travels so well. The pecans give it a nice little crunch. Doesn't that smell amazing? What is your favorite dessert to bring to a family gathering?

## The Magic of Caramel

Making the caramel is my favorite part. You just stir three things together. It bubbles and smells like buttery sugar. It is pure magic.

Fun fact: The brown sugar is what gives this caramel its deep, toffee-like flavor and its beautiful color. Watching it transform teaches patience. Good things come to those who wait, even in the kitchen.

## Your Kitchen, Your Rules

You can make this cake your own. Not a fan of nuts? Leave them out. You can add a handful of raisins instead. Or some cinnamon for a cozy spice.

This matters because recipes are just guides. Your own taste is the

most important ingredient. What is one ingredient you love to add to your baked goods? I would love to hear your ideas.

## A Slice of Comfort

This cake is not fussy. It is a cozy, comforting treat. It tastes like a hug from the inside. It is perfect with a cup of tea after a long day.

See also [Oatmeal Pancakes II Recipe](#)

I believe every home needs a few of these simple, reliable recipes. They fill your house with a wonderful smell. They fill your heart with joy. Do you have a recipe that always makes you feel happy and comforted?

## Ingredients:

Ingredient	Amount	Notes
Vegetable oil	1 cup	
Unsalted butter, melted	1/2 cup	
Sugar	2 cups	
Large eggs, room temperature	3	
Vanilla extract	2 teaspoons	
All-purpose flour	3 cups	
Salt	1 teaspoon	
Baking soda	1 teaspoon	
Apples, peeled, cored, and diced	3 cups	3 to 4 apples
Pecans, chopped	1 cup	
Light brown sugar	1 cup	For caramel sauce, firmly packed
Milk	1/4 cup	For caramel sauce
Unsalted butter	1/2 cup	For caramel sauce



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# Apple Dapple Cake: A Slice of Autumn Joy

Oh, this cake takes me back. My own Grandma Iris baked it every fall. The whole house would smell like sweet apples and toasted nuts. I still laugh at that. I used to sneak bits of the sugary apple pieces before they went in the batter.

This is a simple sheet cake, perfect for sharing. It is wonderfully moist and full of cozy flavor. Let me walk you through it. We will make a lovely mess together. Doesn't that smell amazing?

## Ingredients

- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup vegetable oil
- 1/2 cup melted butter
- 1 1/2 cups granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 3 cups diced apples
- 1 cup chopped pecans

## Caramel Glaze

- 1/2 cup unsalted butter
- 1 cup packed brown sugar
- 1/4 cup milk

## Instructions

**Step 1:** First, get your oven ready. Heat it to 350°F. Grease your 9×13-inch pan well. This stops the cake from sticking. I use the butter wrapper for this job. It feels thrifty and smart.

**Step 2:** Now, let's mix the wet things. In a big bowl, stir the oil, melted butter, and sugar. Add the eggs and mix them in well. A splash of vanilla goes in next. It makes everything smell so good.

**Step 3:** Grab another bowl for the dry things. Whisk the flour, salt, and baking soda together. Then, add this to your wet mixture. Stir until it is just combined. Do not overmix it. (My hard-learned tip: overmixing makes a tough cake!).

See also [Cream Cheese Candy Recipes and Ideas](#)

**Step 4:** Here comes the fun part. Fold in your diced apples and pecans. The batter will be very thick. That is perfectly normal. It is packed with good things! **What's your favorite apple for baking? Share below!**

**Step 5:** Spread the batter into your prepared pan. Bake for 45 to 55 minutes. It is done when a toothpick poked in the middle comes out mostly clean. Then, take a skewer and poke holes all over the warm cake. This is for the caramel.

**Step 6:** Time for the magic caramel sauce. Melt butter, brown sugar, and milk in a pan. Stir it as it comes to a low boil. Let it bubble for about a minute and a half. Then drizzle it slowly over the cake. Try to get it into all those holes.

Let the cake cool completely. This patience is the hardest part. The caramel soaks in and makes it incredibly moist. Serve it at room temperature. I promise it is worth the wait.

**Cook Time:** 45-55 minutes  
**Total Time:** 1 hour 15 minutes  
**Yield:** 12 servings  
**Category:** Dessert, Cake

## Three Tasty Twists on a Classic

This recipe is like a dear friend. It is wonderful as it is. But sometimes, it is fun to play dress-up. Here are a few ways to change its outfit for a different season or mood.

**Pear & Ginger Swap:** Use ripe pears instead of apples. Add a teaspoon of ground ginger to the flour. It gives it a lovely, warm little kick.

**Chocolate Chip Surprise:** Leave out the pecans. Fold in a cup of chocolate chips instead. My grandkids beg for this version. It is a real crowd-pleaser.

**Orange Zest Sunshine:** Add the zest of one orange to the wet ingredients. The citrus smell will fill your kitchen. It brightens the whole cake up beautifully.

**Which one would you try first? Comment below!**

## Serving Your Apple Dapple Masterpiece

A simple slice of this cake is a joy. But you can make it extra special. I love a little pour of cold heavy cream over the top. It is so decadent. A scoop of vanilla bean ice cream is also a perfect partner.

For a beverage, this cake calls for a cozy drink. A hot cup of spiced chai tea is my non-alcoholic pick. If you are feeling festive, a small glass of

sweet sherry is a classic pairing. It is what Grandma Iris always had with hers.

See also Butterscotch Bar Bliss Bites

**Which would you choose tonight?**



## Apple Dapple Sheet Cake Recipe

# Keeping Your Apple Dapple Cake Happy

This cake stays lovely at room temperature for two days. Just cover it tightly. For longer storage, the fridge is your friend.

Wrap it well and it will last a week chilled. You can also freeze it for a future treat. I slice it first and wrap each piece.

This way, my grandson can grab one slice after school. I once forgot to wrap a whole cake. It tasted like my freezer smelled! Batch cooking this cake saves so much time.

Having a sweet treat ready makes busy days feel calmer. It is a little gift for your future self. **Have you ever tried storing it this way? Share below!**

## Fixing Common Cake Troubles

Is your cake too dense? Do not overmix the batter. Stir just until the flour disappears.

I remember when my first cake was tough. I learned gentle folding makes it light. This matters because a tender cake just feels more loving.

Are the apples sinking? Toss them in a little flour first. This helps them stay put in the batter. Is the caramel sauce too thin?

Let it boil for the full ninety seconds. It will thicken as it cools on the warm cake. Getting these small things right builds your cooking confidence. **Which of these problems have you run into before?**

## Your Apple Dapple Questions Answered

### **Q: Can I make this gluten-free?**

A: Yes! Use your favorite gluten-free flour blend. It works just fine.

### **Q: Can I make it ahead?**

A: Absolutely. Bake it a day before. The flavors get even better.

### **Q: What if I do not have pecans?**

A: Walnuts are a great swap. Or you can leave nuts out completely.

### **Q: Can I make a smaller cake?**

A: You can halve the recipe. Use an 8x8 inch pan instead.

### **Q: Any other add-in ideas?**

A: A pinch of cinnamon is wonderful. It makes the kitchen smell like heaven. **Which tip will you try first?**

## **Bake Some Sweet Memories**

I hope this cake brings you as much joy as it brings me. It is a simple, happy thing to bake. Sharing it with people you love is the best part.

I would be so delighted to see your creation. Show me your beautiful cakes. **Have you tried this recipe? Tag us on Pinterest!**

Happy cooking!

—Elowen Thorn.

Savorydiscovery.com

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