

Cinnamon Apple Cake (High Altitude) from She Makes and Bakes

Prep time: 30 minutes Bake time: about an hour at 350

1 cup pecans
3 tablespoons brown sugar
1 1/4 cups canola oil
1 3/4 cup sugar
3 eggs
1 teaspoon vanilla
3 cups all-purpose flour
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
Scant 1/2 teaspoon baking soda (just a little less)
1 teaspoon salt
3 cups cored, peeled, and diced apples (about 3 apples)

Glaze:

1/4 cup butter
1/3 cup packed brown sugar
1 tablespoon light corn syrup
1 tablespoon Calvados (apple brandy, optional)
1/4 teaspoon cinnamon (optional)

Preheat your oven to 350 degrees. Spray a bundt pan with Baker's Joy.

Chop your nuts and sprinkle them on the bottom of your bundt pan. Sprinkle the brown sugar over them. In a large bowl, combine the oil, sugar, eggs, and vanilla and mix until combined. Add the cinnamon, nutmeg, baking soda, and salt and stir until incorporated. Add in the flour and once it is all combined, fold in the apples.

Pour the batter over the nuts/sugar in the pan and place in your preheated oven. Bake for 60-70 minutes until a toothpick comes out clean. Let cool for about 20 minutes before flipping the cake out of the pan.

To make the glaze, in a saucepan, melt the butter and add the brown sugar, corn syrup, Calvados, and cinnamon. Simmer the mixture over medium-low heat until it thickens slightly, about 2 minutes. Spoon it over the cake.

Source: The Pastry Queen