

## Apple Cake with Browned Butter Rum Sauce

Makes a 9x9 pan



### *For the cake:*

4 cups shredded apples  
2 cups sugar  
2 eggs  
1/2 cup canola oil  
1 teaspoon almond extract  
2 cups all purpose flour  
2 teaspoons baking powder  
1 teaspoon salt  
1 teaspoon cinnamon  
1/2 cup chopped pecans

### *For the sauce:*

1/2 cup butter  
1 cup sugar  
2 tablespoons all purpose flour  
1/8 teaspoon salt  
1 cup water  
2 teaspoons vanilla extract  
1/2 teaspoon rum extract

Preheat your oven to 350 degrees.

To make the cake, in a large bowl combine the shredded apples and the sugar. (I shredded mine using a cheese grater, but you also could chop them finely.) Let sit for 5-10 minutes. In a small bowl, whisk together the eggs, canola oil, and almond extract. Add to the apple mixture and stir to combine. Combine the flour, baking powder, salt, and cinnamon. Pour into the apple mixture and stir until just combined. Add in the pecans and stir.

Spray a 9x9 pan with cooking spray. Pour the batter into the pan and bake for 35-40 minutes or until a toothpick comes out clean.

To make the sauce, in a medium saucepan melt the butter. Stir and watch as it gets foamy and then starts to turn brown. When it turns into a dark honey color and smells nutty, quickly stir in the sugar, flour, and salt. Gradually add the water. Bring to a boil, cook, and stir for 2 minutes. Remove from heat and add in the extracts. Serve warm.

Source: Taste of Home Fall Baking Cookbook

\*[www.shemakesandbakes.com](http://www.shemakesandbakes.com)\*