Caramel Apple Cake

325 degrees

½c chopped walnuts

1/3c brown sugar

1c flaked coconut

2 ½c flour

1 ½c sugar

1 ½t baking soda

1t salt

½t baking powder

¼t cinnamon

2 eggs

½c evaporated milk

1/3c water

2c finely shredded, peeled apples

**Caramel Topping:**

1/3c brown sugar

¼c evaporated milk

2T butter

Combine walnuts, brown sugar and coconut; set aside. In a mixing bowl, combine the next 6 ingredients. In a small bowl, combine eggs, milk, water and apples; add to flour mixture. Mix well. Pour into a greased 9x13. Sprinkle with nut mixture.

Bake 45-50min or until toothpick comes out clean.

Meanwhile, in a heavy sauce pan, combine the topping ingredients; cook over med heat, stirring constantly, until the sugar is dissolved and has thickened slightly, about 8min. With a fork poke holes in top of hot cake; immediately spooning topping over cake. Cool completely on a wire rack.