

LAMORA FAMILY

FAVORITE RECIPE

Ooey Gooley Caramel Apple Pecan Cake



- 1½ cups of cooking oil
- 2 cups sugar
- 4 Eggs
- 3 cups of flour
- 1 tsp baking soda
- ½ tsp cinnamon
- 1 tsp salt
- 2 tsps vanilla
- 3½ cups LaMora Farms apples (approximately 3-4 apples), peeled and chopped
- 1 cup of chopped pecans

Caramel Glaze

- ¾ cups butter (1½ sticks)
- 1 cup light brown sugar
- ¼ cup milk
- 1 tsp vanilla

Preheat oven to 325° In a large mixing bowl, add oil, sugar and eggs, mix until creamy. In a medium mixing bowl, whisk together flour, baking soda, cinnamon and salt. Add to large bowl. Add vanilla & mix well. Stir in apples and pecans then pour into greased and floured tube pan Bake at 325° for approximately 1 hour.

Making the glaze

In a small pan, melt butter over low heat. Stir in brown sugar and milk. Bring to a boil over low heat, then reduce to a simmer, stirring constantly. Let boil for 10 minutes, continue stirring. Remove from heat and add vanilla. Stir. Let cool. Once caramel glaze has cooled a bit, pour over the top of cake.