

# Tasty Recipes for You to Try



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## Caramel Glazed Apple Cake

Shared by: Frannie Smith  
Recipe from *Food for Thought*

### Ingredients:

#### Cake

2 C. sugar  
1 1/4 C. vegetable oil  
3 eggs  
3 C. all-purpose flour  
1/2 tsp. salt  
1 tsp. baking soda  
2 tsp. ground cinnamon  
1 tsp. vanilla extract  
1 C. chopped pecans (optional)  
2 large Red Delicious apples, diced

#### Icing

1/4 C. butter melted  
1/2 C. firmly packed light brown sugar  
2 Tbsp. milk  
1 1/2 C. powdered sugar  
1/4 tsp. vanilla extract

### Directions:

1. **Cake:** Beat sugar, oil and eggs together.
2. Add flour, salt, baking soda and cinnamon. (Batter will be stiff.)
3. Add vanilla, pecans and apples. Stir and pour into a greased 10 inch tube pan. Bake at 350° for 1 hour.
4. **Icing:** Combine butter and brown sugar, and cook over low heat for 2 minutes, stirring constantly.
5. Add milk, and continue cooking and stirring until mixture comes to a boil.
6. Remove from heat and add powdered sugar and vanilla. Thin with additional milk if necessary. Pour over warm cake and enjoy!