

# Caramel Pecan Apple Cake



## Ingredients

3 cups	flour
1 tsp.	baking powder
1 tsp.	baking soda
1 tsp.	salt
1½ tsp.	cinnamon
1 cup	sugar
1 cup	packed brown sugar
1 cup	canola oil
2 large	eggs
1 cup	buttermilk
1 Tbsp.	vanilla
3 cups	diced apples
1 cup	chopped pecans

### Topping:

½ cup	butter
1 ½ cup	packed brown sugar
1 tsp.	cinnamon
1 cup	coarsely chopped pecans

## Directions

Grease and lightly flour a 9"x13" baking pan. Set aside.

In a medium bowl, mix together flour, baking powder, baking soda, salt, and cinnamon.

In a large mixing bowl, combine sugar, brown sugar, and canola oil, buttermilk, eggs, and vanilla and beat with an electric mixer on medium speed for two minutes. Add dry ingredients and beat until smooth. Fold in apples and pecans and pour into prepared pan.

To prepare the topping, combine butter, brown sugar and cinnamon in a saucepan. Cook until slightly thickened, then pour over top of the cake.

Bake at 350 degrees for approximately one hour or until a wooden toothpick comes out clean. Cool or serve warm with a scoop of vanilla ice cream!