



Caramel Pecan Apple Cake (vegan)



Ingredients

3 cups	flour
1 tsp.	baking powder
1 tsp.	baking soda
1 tsp.	salt
1½ tsp.	cinnamon
2 Tbsp.	cornstarch
1 cup	unsweetened almond milk
2 Tbsp.	fresh lemon juice
1 cup	sugar
1 cup	packed brown sugar
1 cup	canola oil
1 Tbsp.	vanilla
3 cups	diced apples
1 cup	chopped pecans

Topping:

½ cup	vegan margarine
1½ 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 measuring cup, add almond milk and lemon juice. Mix and let stand for 15 minutes.

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

In a large mixing bowl, combine sugar, brown sugar, canola oil, vanilla, and almond milk/lemon juice mixture, then 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 margarine, 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 soy ice cream!