

Apple Dapple Cake

Fall makes me want to eat apples. I posted a recipe for [Girl Scout apples](#) earlier this week. They're baked apples which I've always called Girl Scout apples because I learned to make them in Girl Scouts. I've adapted them to a slow-cooker so the wonderful cooking aroma wafts through your kitchen for several hours.

Americans love apples. It's the most popular fruit. The cooking aroma of apples, cinnamon, butter and sugar is pleasing and represents home. One of my favorite Andy Griffith episodes involved a prisoner on the loose in the area of Emma Watson's house. Andy was sure the prisoner would be lured to Emma's house because she would be putting her apple pies on her windowsill to cool and, "There's not a person alive that could pass up Emma's apple pies." Sure enough, the prisoner was at Emma's and was apprehended despite Barney's bungling of the case.

Let's make an apple cake and be ready to help law enforcement officers.

This recipe has been in my collection for 30 years or more. I don't know why I haven't made it more often. The last time I remember making it was for my mother's birthday about 20 years ago. It's a wonderful fall cake filled with apples and glazed with a caramel sauce.

Use at least two different varieties of apples to get the most out of apple flavor. My favorite combination of cooking apples is Granny Smith and Gala.

I don't measure fruit by the cup. I measure by the piece. The original recipe called for 3 cups which is roughly 3 apples. I want an equal amount of Granny Smith and Gala apples so I used 2 of each which is 3 1/2 to 4 cups total. The batter is thick enough to handle the extra apple just fine.

For cake:

1 cup canola oil

2 cups sugar

3 eggs

2 teaspoons vanilla

2 Granny Smith apples, peeled, cored and chopped

2 Gala apples, peeled, cored and chopped

1 cup pecans, chopped

3 cups all-purpose flour

1 teaspoon kosher salt

1 teaspoon baking soda



1 teaspoon cinnamon

For glaze:

1 cup light brown sugar

1 1/2 sticks butter

1/4 cup milk

Mix oil, sugar and eggs on medium speed until light and lemony. Add vanilla and mix.

Sift together flour, salt, soda and cinnamon. Gradually beat into egg mixture.

The batter is thick.

Stir in apples and pecans. You need muscles for this thick batter. The pecans are mysteriously missing from this photo.

Pour into a well-greased and floured tube pan. The pecans showed up! Bake at 350 degrees for 1 hour.

Remove from oven.

Prepare glaze by adding the brown sugar, butter and milk to a small saucepan. Stir ingredients and bring to a boil. Continue boiling for 3 minutes stirring constantly. Pour the hot glaze over the hot cake in the pan.

Let the cake completely cool in the pan before turning it onto a cake plate. The glaze soaks down into the cake. You can't even imagine how moist it is.

Bits of apple, pecans, cinnamon, and a caramel glaze. Yes ma'am!

