

APPLE spice cake



- 1 package 1-2-3 Gluten Free® Yummy Yellow Cake Mix
- 1½ cups vegetable oil
- 2 cups sugar
- 3 large eggs, room temperature
- 3 cups cut apples (approximately 3-4 Granny Smith, cut into 1/2" pieces)
- 1 cup chopped pecans (optional)
- 1 Tbsp. ground cinnamon
- 1 tsp. pure vanilla extract
- ½ cup unsweetened applesauce

- ① Preheat oven to 350° F. Generously spray 12-cup bundt pan with non-stick spray.
- ② Place vegetable oil, sugar and eggs in bowl of mixer with paddle attachment. Beat well until light and fluffy.
- ③ Add Cake Mix to bowl. Mix until smooth. Add vanilla and applesauce. Scrape sides and bottom of bowl with spatula. Mix again until light and fluffy (approximately 3 minutes). Add apples and nuts. Mix.
- ④ Pour mixture into prepared pan. Bake until toothpick inserted in center comes out clean, approximately 1¼ hour.
- ⑤ Let cool in pan for approximately 3-5 minutes. Carefully remove cake(s) from pan(s). Cool completely before serving. Serve with a dusting of powdered sugar or with caramel sauce.

