

caramel APPLE

bundt cake



CAKE

1 package 1-2-3 Gluten Free® Delightfully Gratifying Poundcake Mix
1¾ cups apple cider (reduced to ¾ cups— see below)
1½ cups unsalted butter, unsalted margarine, softened or shortening
5 large eggs, room temperature
1 Tbsp. cinnamon

GLAZE

7 oz. bag caramels
1 Tbsp. water

- ① Put 1¾ cups apple cider in a saucepan on the cook top. Bring to a boil until liquid is reduced to ¾ cup. (If you reduce the liquid too much, add cold unreduced apple cider to your liquid measuring cup until you reach ¾ cup). Let cool to room temperature.
- ② Preheat oven to 325° F. Generously spray 12-cup bundt pan with non-stick spray.
- ③ Put butter/margarine/shortening into bowl of mixer with paddle attachment. Cream butter. Add the package of 1-2-3 Gluten Free Delightfully Gratifying Poundcake Mix.
- ④ Add approximately one cup of dry Mix to mixer. Blend.
- ⑤ Add eggs. Blend. Add remainder of dry Mix, cinnamon and reduced apple cider. Mix well until batter is thoroughly blended. Using spatula, scrape down bowl and then mix again.
- ⑥ Pour batter into pre-greased baking pan.
- ⑦ Bake for 1–1¼ hours, until toothpick inserted in center comes out clean. Baking times may vary with different appliances.
- ⑧ Cool cake for 5 minutes in pan. Then, invert cake onto serving platter and cool completely.
- ⑨ Place the unwrapped caramels and 1 Tbsp. of water in a microwave safe bowl. Melt caramel in microwave (on low-medium heat) and stir well. (If you are in a hurry, replace the caramels and water with store-bought caramel sauce). Pour caramel glaze over cake. Cut and serve.

