

Apple Dapple Cake

Ingredients

- 3 cup all purpose flour
- 1 teaspoon salt
- 1 teaspoon soda
- 1 cup pecans, chopped
- 1 cup vegetable oil
- 2 cup sugar
- 3 eggs
- 2 teaspoon vanilla
- 3 cups raw apples, peeled and chopped fine
- Sauce:
 - 1 cup packed brown sugar (for sauce)
 - ¼ cup milk (for sauce)
 - ¾ cup margarine(1 -1/2 sticks) (for sauce)

Instructions

1. Mix oil, sugar, eggs and vanilla. Sift together flour, salt, soda. Add to first mixture. Fold in pecans and apples. Bake in tube pan at 350 for 1 hour.
2. For the sauce, mix and cook ingredients 3 minutes after it begins to gently boil, stirring constantly. Pour over hot cake while cake is still in pan. Let cake cool completely before removing.

Recipe by Southern Plate at <http://www.southernplate.com/2008/09/apple-week-begins-todays-recipe-apple.html>