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presents

Menu Musings  
with  
*Julie May*

## Apple Praline Bundt Cake

### Cake Ingredients

1 cup granulated sugar  
1 cup light brown sugar, packed  
3/4 cup canola oil  
3/4 cup Laura Lynn cinnamon applesauce  
3 large eggs  
1 cup chopped pecans, toasted  
3 cups cake flour (could use all purpose)  
1 tsp baking soda  
1 tsp baking powder  
1 tsp salt  
1 tsp cinnamon  
1 tsp ground nutmeg  
2 tsp vanilla  
3 cups chopped Granny Smith apples  
2 tbsp praline syrup (optional)

### Praline Glaze Ingredients

1/2 cup brown sugar, packed  
1/4 cup butter  
1/4 cup milk  
1 tsp vanilla  
1 cup powdered sugar

### Cooking Instructions

Set oven to 375 & toast pecans for 8 min.

Then set oven to 350 for the cake

Prepare Bundt pan with cooking spray

In a large mixing bowl, mix together:

1 cup granulated sugar  
1 cup light brown sugar, packed  
3/4 cup Laura Lynn cinnamon applesauce

Next, mix in 3 eggs

In a separate mixing bowl, mix together:

3 cups cake flour (could use all purpose)  
1 tsp baking soda  
1 tsp baking powder  
1 tsp salt  
1 tsp cinnamon  
1 tsp ground nutmeg

Add the dry mix to the wet mix and mix together

Fold in:

2 tsp vanilla  
3 cups chopped Granny Smith apples  
1 cup chopped pecans, toasted

Pour cake mix into Bundt pan and bake for 75 minutes  
(or until you can pull a long toothpick out cleanly;  
remove from oven and allow to cool)

For glaze, bring the following to a boil in a saucepan:  
(cook for 2 minutes while stirring continuously)

1/2 cup brown sugar, packed  
1/4 cup butter  
1/4 cup milk

Remove from heat and stir in:

1 tsp vanilla  
1 cup powdered sugar



### **Adding the Glaze**

Before adding the glaze, pour 2 tbsp of praline syrup over the top of the cake. Then while the glaze is still

hot, pour it over the top of the cake. With the cake on a plate or a pedestal, rotate the cake and pour to cover. Then add candied pecans on the top and sides to garnish. And enjoy!