

## Caramel Apple Sheet Cake



### Cake

- 2 eggs
- 1 cup CRISCO® Vegetable Oil
- 1 3/4 cups sugar
- 2 1/2 cups MARTHA WHITE® Self-Rising Flour
- 3 cups peeled chopped apples
- 1 cup chopped pecans
- 1 teaspoon cinnamon
- 1 teaspoon vanilla

### Caramel Icing

- 1/3 cup butter
- 2/3 cup firmly packed dark brown sugar
- 1/3 cup milk
- 3 cups confectioners' sugar
- 1 teaspoon vanilla
- Pecan halves, optional

- 1 . Heat oven to 300° F. Grease a 13x9-inch baking pan. In large bowl, beat eggs. Add oil and sugar; stir until well blended. Stir in remaining cake ingredients; blend thoroughly. Pour batter into pan. Bake at 300° F. for 1 hour 10 minutes or until cake begins to pull away from sides of pan. Cool.
- 2 . For icing, melt butter in saucepan over medium-low heat. Stir in brown sugar; cook and stir 2 minutes. Add milk, continue cooking until mixture boils, stirring constantly. Remove from heat; gradually stir in confectioners' sugar. Add vanilla; blend well. Spread over cooled cake. If icing gets too thick, add a little more milk; blend well. Garnish with pecan halves, if desired.

*12 to 15 servings*

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