

Nurses Delight Apple and Pecan Cake

Fresh Apple and Pecan Cake

Ingredients:

2 cups all-purpose flour

1 tsp baking soda

½ tsp baking powder

2 tsp cinnamon

½ cup unsalted butter softened

1 cup sugar

1 cup packed light or dark sugar

2 large eggs

1 tsp vanilla extract

½ sour cream or if no sour cream available can use same amount of mayonnaise which works great

3 cups peeled diced apples-granny smith work well

1 cup chopped pecans

Instructions:

Preheat oven to 350 Degrees

In Medium bowl whisk together the flour, baking soda, baking powder and salt. Set aside

In a large bowl, beat the softened butter, granulated sugar and brown sugar until light and fluffy

Beat in eggs one at a time, then mix in the vanilla extract.

Add the sour cream (or mayonnaise if that is what you are using instead of sour cream) and mix until smooth.

Gradually add in the dry ingredients, mixing until just combined.

Gently fold in the chopped apples and pecans.

Pour the batter into a bundt pan which has been sprayed with pam spray or shortening and add dusting of flour to prevent cake from sticking.

Bake for 45-50 minutes until a knife inserted comes out clean.

Let set about 10 minutes before trying to remove from pan.

Can serve with a good quality caramel topping.

Approximately 12 servings.

Submitted by: Brenda Ramsey