

APPLE & WALNUT SHEET CAKE WITH CARAMEL SAUCE

INGREDIENTS

- 2 C Sugar (brown)
- 1/2 C Margarine (unsalted) (plus 2 T) (room temperature) (plus some to cover the baking pan)
- 2 Eggs (large)
- 2 t Vanilla extract
- 2 C Flour (all purpose) (plus some to cover the baking pan)
- 2 t Cinnamon (ground)
- 1 t Baking soda
- 1 t Baking powder
- 1/2 t Salt
- 2 lbs Apples (Golden Delicious) (peeled) (cored) (coarsely grated)
- 1 C Walnuts (toasted) (chopped)
- Caramel sauce (heated) (recipe is below)



DIRECTIONS

- 1 Pre-heat oven to 350° & use margarine & flour to cover a 13x9x2-inch metal baking pan.
- 2 Using electric mixer, beat sugar, butter, eggs & vanilla extract in large bowl until smooth.
- 3 Add flour, cinnamon, baking soda, baking powder & salt & beat just until blended.
- 4 Stir in apples, then walnuts & transfer batter to prepared pan.
- 5 Bake cake until top browns & tester inserted into center comes out clean, about 55 minutes.
- 6 Cool in pan.
- 7 Cut cake into squares & serve with warm caramel sauce.

MAKE YOUR OWN CARAMEL SAUCE

INGREDIENTS

- 3 C Brown Sugar (firmly-packed)
- 2 C Non-dairy substitute for milk
- 4 T Margarine (1/2 stick)
- 2 t Vanilla (imitation not extract)



DIRECTIONS

- 1 Combine the brown sugar & non-dairy milk in a large saucepan.
- 2 Bring to a boil & cook, stirring frequently, to a soft-ball stage (234 to 238°F on a candy thermometer).
- 3 Remove from the heat, add the margarine & vanilla
- 4 Beat at high speed until thick enough to spread as frosting.
- 5 If the frosting becomes too thick, beat in a few drops of very hot water.
- 6 Spread the caramel frosting over

