

## Apple Spice Cake with Salted Caramel Sauce

This applesauce cake has all the flavors of fall - plus a simple homemade caramel sauce!

### Ingredients

#### Cake:

- Oil for brushing pan
- 1 red apple such as Gala, Braeburn, or Fuji
- 1 pkg (15.25 oz or 515 g) spice cake mix
- 1 1/2 cups (375 mL) unsweetened applesauce

#### Salted Caramel Sauce:

- 1/2 cup (125 mL) pure maple syrup
- 2 tbsp (30 mL) butter
- Coarse sea salt



pampered|chef

### Instructions

1. Brush the bottom and sides of the **Rockcrok® Everyday Pan** with oil using the **Chef's Silicone Basting Brush**.
2. Core the apple using **The Corer™**. Cut the apple in half crosswise, then slice the apple halves using the **Simple Slicer** on the #3 setting. Cut slices in half.
3. Starting at the edges of the pan, carefully arrange the apple slices, slightly overlapping, in the bottom of the pan.
4. In a large bowl, whisk the cake mix and applesauce until blended. Spoon the batter over the apples and spread evenly.
5. Microwave, covered, on HIGH for 10 minutes, or until a wooden pick inserted in the center comes out clean. Remove from the microwave, uncover, and let stand for 10 minutes.
6. Place the syrup in a small saucepan. Heat over medium-high heat until small bubbles form, stirring occasionally. Add the butter; stir until butter is melted. Bring the mixture to a boil. Boil 1 minute, stirring constantly.
7. Remove from the heat; let cool 15-20 minutes or until thickened (similar to the consistency of honey).
8. Carefully invert the cake onto a serving platter. Just before serving, drizzle with the caramel and sprinkle with salt.

**Yield: 12 servings**

### U.S. Nutrients per serving (1 slice):

Calories 210, Total Fat 5 g, Saturated Fat 2 g, Cholesterol 5 mg, Sodium 300 mg, Carbohydrate 43 g, Fiber 1 g, Protein 2 g

### Cook's Tips:

To prepare in a conventional oven, preheat oven to 375°F (190°C). Follow steps 1-4 as directed. Bake on center rack for 32-35 minutes or until wooden pick inserted near the center comes out clean. Remove from the oven and loosen the edges of the cake. Cool for 10 minutes, then invert onto a platter. Prepare the sauce as directed while cake is baking; continue as directed.