

Apple Cream Cheese Bundt Cake With Caramel Pecan Frosting

Sometimes, I just feel like making great cakes. Last night, my son had some friends over and I made them this amazing cake! You should see their faces!

You'll Need (for the cream cheese filling):

- 1 (8 oz) package of softened cream cheese.
- $\frac{1}{4}$ cup of softened butter.
- $\frac{1}{2}$ cup of granulated sugar.
- 1 large egg.
- 2 tbsps of all-purpose flour.
- 1 tsp of vanilla extract.

You'll Need (for the apple cake batter):

- 1 cup of finely chopped pecans.
- 3 cups of all purpose flour.
- 1 cup of granulated sugar.
- 1 cup of firmly packed light brown sugar.
- 2 tsps of ground cinnamon.
- 1 tsp of salt.
- 1 tsp of baking soda.
- 1 tsp of ground nutmeg.
- $\frac{1}{2}$ tsp of ground allspice.
- 3 large lightly beaten eggs.
- $\frac{3}{4}$ cup of canola oil.
- $\frac{3}{4}$ cup of applesauce.
- 1 tsp of vanilla extract
- 3 cups of peeled and finely chopped apples.

You'll Need (for the caramel pecan frosting):

- $\frac{1}{2}$ cup of firmly packed light brown sugar.
- $\frac{1}{4}$ cup of butter.

3 tbsps of milk.
1 tsp of vanilla extract.
1 cup of powdered sugar.
1 cup of pecan halves.

How to:

First, you need to prepare the cream cheese filling, with an electric mixer beat together the cream cheese, softened butter and granulated sugar at medium speed then add the egg, flour and vanilla and beat until blended and smooth.

To prepare the batter, first you have to bake the pecans in a preheated oven to 350 degrees for 8 to 10 minutes until toasted, you can use a shallow pan for this.

In a large bowl mix together the flour, granulated sugar, brown sugar, cinnamon, salt, baking soda, ground nutmeg, ground allspice, add in the eggs, canola oil, applesauce and vanilla extract. Mix together until combined then stir in the apples and pecans.

In a greased and floured 14 cup bundt pan, pour $\frac{2}{3}$ of the apple batter. Add the cream cheese filling over the apple cake batter (leave 1 inch border around edges of pan). Add the remaining $\frac{1}{3}$ of the apple mixture over the cream cheese.

In a preheated oven to 350 degrees, bake for 1 hour to 75 minutes. Once cooked, let cool completely on wire rack.

While the cake is cooling, you prepare the frosting.

In a 2-qt. Saucepan, mix together the brown sugar, butter, milk and bring to a boil over medium heat stirring constantly. It takes about 1 minute. Remove from heat and add in vanilla and add in powdered sugar gradually until smooth. Whisk gently for 3 to 5 minutes until thick.

Pour immediately over the cooled cake and garnish with pecans.

Easy, peasy and yummy! This cake is above-all! It's a must-try! It tastes so good, it looks so good and it's not that hard to make. Give it a try, I'm sure you will love it.