

FRESH APPLE CAKE

Cake:

Butter, for greasing pan	1/4 teaspoon salt
2 cups sugar	1 tablespoon ground cinnamon
3 eggs	1 tablespoon vanilla extract
1-1/2 cups vegetable oil	3 cups peeled and finely chopped apples
1/4 cup orange juice	1 cup shredded coconut
3 cups all-purpose flour	1 cup chopped pecans
1 teaspoon baking soda	

Sauce:

1/2 cup (1 stick) butter	1/2 cup buttermilk
1 cup sugar	1/2 teaspoon baking soda

Directions:

Preheat the oven to 325 degrees F. Generously grease a tube or bundt pan.

For the cake: in a large bowl, combine the sugar, eggs, oil, orange juice, flour, baking soda, salt, cinnamon and vanilla extract; and mix well. Fold apples, coconut, and pecans into batter.

Pour the batter into the prepared pan and bake until a tester comes out clean, about 1-1/2 hours.

Shortly before the cake is done, make the sauce: Melt the butter in a large saucepan, stir in the sugar, buttermilk, and baking soda, and bring to a good rolling boil, stirring constantly. Boil for 1 minute. Pour the sauce over the hot cake in the pan as soon as you remove it from the oven. Let stand 1 hour, then turn out onto a rack to cool completely.

Flouring at Home with Jan Hart