

Name

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Recipe Title

Apple Coconut Walnut Cake with Golden Caramel Drizzle

Recipe Ingredients

For apple cake:

2 cups sugar
3 eggs
1 1/2 cups vegetable oil
1/4 cup orange juice
3 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
1 tablespoon ground cinnamon
1 tablespoon vanilla extract
3 cups peeled and finely chopped apples
1 cup shredded coconut
1 cup chopped walnuts
1/2 cup sweetened raisins

Powdered sugar for dusting
Vanilla ice cream for serving

For drizzle:

1/2 cup butter
1 cup sugar
1/2 teaspoon baking soda
1/2 cup buttermilk

Recipe Instructions

Preheat the oven to 325 °F.
Generously grease a loaf pan

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

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

To make drizzle:

Melt the butter in saucepan, stir in 1 cup sugar, buttermilk and 1/2 teaspoon baking soda, and bring to a good rolling boil, stirring constantly. Boil for 1 minute.

Dust cake with powdered sugar.
Serve over vanilla ice cream with drizzle of desired amount on top.