

Dublin's Caramel Apple Cake

Ingredients:

CARMEL:

1/2 c firmly packed brown sugar
1/4 c butter or margarine
8 oz carton heavy whipped cream, divided
1/3 c chopped pecans

CAKE:

1 pk applecinnamon quick breadmix
1 c chopped, peeled apple
1 c water
1/4 c oil
1 egg

TOPPING:

1/2 cup heavy whipping cream
2 tb powdered sugar
couple dashes cinnamon
** 2 tb Irish Whiskey, if desired**

Directions:

1. Heat oven to 350 F. In small sauce pan over low heat, combine brown sugar, butter and 2 tablespoons of whipping cream. Cook and stir just until butter is melted. Remove from heat after it comes to a boil; stir in pecans. Pour mixture into bottom of ungreased 9-in round cake pan or 9-in square pan. Set aside.
2. In large bowl, combine all cake ingredients. Stir 50-75 strokes by hand until mix is moistened. Carefully spoon batter over caramel mixture, making sure caramel is completely covering bottom of pan and surrounding batter. Bake at 350F for 40 minutes or until toothpick inserted in center comes out clean. Cool 1 minute; invert onto serving plate. Cool.
3. Just before serving, in small bowl, beat remaining whipping cream until soft peaks form. Add powdered sugar and cinnamon. Beat until stiff peaks form. Spread whipped cream mixture on top of cake. Store in refrigerator.