



CANADA AGRICULTURE  
AND FOOD MUSEUM  
MUSÉE DE L'AGRICULTURE  
ET DE L'ALIMENTATION  
DU CANADA

A FASCINATING WORLD  
UN MONDE FASCINANT



# Apple Spice Caramel Cake

## Ingredients

2 eggs  
1 cup (250 ml) sugar  
½ cup (125 ml) brown sugar  
1 ½ cups (375 mL) unsweetened applesauce  
2/3 cup (160 ml) oil (canola or sunflower)  
1 teaspoon (5 ml) pure vanilla extract  
2 cups (500 mL) all-purpose flour  
1 ½ teaspoons (7.5 mL) baking soda  
1 teaspoon (5 ml) salt  
2 ½ teaspoon (12.5 ml) cinnamon  
1 teaspoon (5 ml) ground ginger  
¼ teaspoon (1 ml) ground cloves

## For the caramel glaze

4 tablespoons (20 ml) butter  
½ cup (125 ml) brown sugar  
1/3 cup (80 mL) 35% whipping cream  
1 cup (250 ml) icing sugar  
¼ teaspoon (1 ml) salt

## Preparation

1. Preheat oven to 350°F (180°C). Lightly coat a Bundt pan with butter and set aside.
2. In a large bowl, combine the flour, baking soda, salt, cinnamon, ginger and cloves; set aside.
3. In another bowl, beat the eggs with both sugars until well combined. Add the applesauce, oil and vanilla. Mix until smooth.
4. Pour dry ingredients over mixture and stir using a rubber spatula or electric mixer, just until moist.
5. Pour the batter evenly into the Bundt pan. Bake until a toothpick inserted into the center of the cake comes out clean, 40 to 45 minutes. Remove from oven and let cool for 15 minutes before transferring onto a rack.
6. To make the glaze, combine the butter, brown sugar, whipping cream, icing sugar, and salt in a small saucepan over medium heat. Bring it to a full rolling boil, stirring constantly. Boil for one minute then remove from heat.
7. Drizzle the glaze over the top of the cake. Cut and serve.

**Yield:** One cake

