

Apple Sour Cream Bundt Cake

A delicious, moist cake with an apple/cinnamon center.

Oven: 350°	Baking Time: 60 minutes
Pan: greased & floured 10" Bundt pan	Servings: 12-16

1/2 c. butter or oleo, softened	1 tsp. baking soda
1 c. sugar	2 eggs
2 c. all purpose flour	1 c. sour cream
1 tsp. baking powder	1 tsp. vanilla

Cream together butter and sugar.

Combine dry ingredients; add to creamed mixture. Blend in eggs, sour cream and vanilla. Beat 3 minutes. Spread 1/2 of batter in Bundt pan.

1/2 c. sugar	1 1/2 c. apple - peeled, cored and chopped
1 tsp. cinnamon	
1/2 c. pecans, chopped	

Stir together sugar, cinnamon, and pecans; spread 1/2 on top of batter in pan. Sprinkle with chopped apple and spread rest of sugar mixture on top of apples. Spoon remainder of batter on top of apples/sugar.

Bake until cake begins to pull away from the sides.

Invert pan on plate and allow to cool 10 minutes before removing pan.

1/3 c. brown sugar, packed	1/4 tsp. cinnamon
1 T. butter or oleo	2 T. milk

Combine all ingredients and heat in microwave or on top of stove until sugar is completely dissolved and mixture is hot and bubbly. Drizzle over cooled cake.

