NANCY FULLER'S ALWAYS APPROPRIATE APPLE CAKE

- 1 Tbsp Very soft unsalted butter
- 3 Small Golden Delicious apples, peeled, cored, and cut into small chunks
- 1/4 cup Lightly packed light brown sugar
- 1/2 cup Chopped toasted pecans
- 2 tsp Ground cinnamon
- 1 Tbsp Grated zest and juice of 1 medium orange
- 3 cups All-purpose flour, plus more for the pan
- 1 Tbsp Baking powder
- 1/2 tsp Ground allspice
- 1/2 tsp Ground ginger
- 1/2 tsp Freshly grated nutmeg
- 1/4 tsp Fine salt
- 4 large Eggs
- 1 cup Vegetable oil
- 1 3/4 cups Granulated sugar
- 1 tsp Vanilla extract

1. **PREHEAT THE OVEN** to 350°F. Use the softened butter to thoroughly coat a 12-cup Bundt pan and then coat with flour, tapping out the excess.
2. In a large bowl, toss the apples with the brown sugar, pecans, 1 tsp of the cinnamon, and half of the orange juice. Let it sit while you mix the batter.
3. Sift the remaining 1 tsp cinnamon, the flour, baking powder, allspice, ginger, nutmeg, and salt onto a piece of parchment paper.
4. In a mixer fitted with the paddle attachment, combine the eggs, vegetable oil, granulated sugar, vanilla, and orange zest and remaining juice. Beat on medium speed until smooth. Pour in the sifted dry ingredients and mix on low just to blend.
5. Spread enough batter (about 1 1/2 cups) to coat the bottom of the Bundt pan. Spread a little less than half of the apples over the batter. Top with half of the remaining batter. Top with the remaining apples, then finally spread over the remaining batter.
6. Bake until a tester comes out almost clean, with just a crumb or two attached, 55 minutes to 1 hour. Cool on a rack for 10 minutes before inverting and unmolding the cake onto the rack to cool.

ADDITIONAL INFORMATION

Ingredients	1 3/4 cups Granulated sugar, 1 cup Vegetable oil, 1 Tbsp Baking powder, 1 Tbsp Grated zest and juice of 1 medium orange, 1 Tbsp Very soft unsalted butter, 1 tsp Vanilla extract, 1/2 cup Chopped toasted pecans, 1/2 tsp Freshly grated nutmeg, 1/2 tsp Ground allspice, 1/2 tsp Ground ginger, 1/4 cup Lightly packed light brown sugar, 1/4 tsp Fine salt, 2 tsp Ground cinnamon, 3 cups All-purpose flour, plus more for the pan, 3 Small Golden Delicious apples, peeled, cored, and cut into small chunks, 4 large Eggs
Course	Desserts
Cuisine	Nancy Fuller, Seasonal Fall
Category	Cakes, Nancy Fuller Recipe
Serving Size	4