

DYSTE'S Recipe Favorites

Apple Cinnamon Cake

Ingredients:

1 box spice cake mix
1 (21 oz) can apple pie filling
3 eggs
3 tablespoons sugar
1 teaspoon ground cinnamon

For Serving:

Whipped topping
Caramel sauce (optional)
Toasted pecans, chopped (optional)
Ice cream (optional)

Directions:

- 1) Heat oven to 350°F (325°F for dark or nonstick pan). Grease or spray bottom only of 13x9-inch pan.
- 2) In large bowl, beat dry cake mix, pie filling and eggs with electric mixer on low speed 2 minutes. Batter will be thick.
- 3) Spread half of the batter in pan. Mix sugar and cinnamon; sprinkle half of the mixture over batter in pan. Spread remaining batter in pan; sprinkle with remaining sugar-cinnamon mixture.
- 4) Bake 32 to 36 minutes (37 to 41 minutes for dark or nonstick pan) or until toothpick inserted in center comes out clean; cool completely.
- 5) Serve with whipped topping.
- 6) Store loosely covered.

Special Touch:

Top this dessert with chopped toasted pecans, a scoop of ice cream, and a generously drizzle of caramel topping. It's just like eating a caramel apple without the stick!

Serves: 12



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