

**Caramel Apple Cake**  
**Carole Carter**  
**FromMyCarolinaHome.com**

3 cups fresh apples, chopped  
(2-3 Fuji or Pink Lady apples recommended)  
1 tbsp lemon juice  
1 cup unsalted butter, softened  
1-1/2 cups granulated white sugar  
1/2 cup packed brown sugar  
3 eggs  
1 tsp vanilla  
1 tablespoon cinnamon  
3 cups self rising flour  
3/4 cup sour cream  
1 can caramel frosting



Preheat oven to 350 degrees. Grease and flour two 9-inch cake pans, set aside.

In a small bowl, peel and coarsely chop fresh apples to equal 3 cups, toss with 1 tbsp lemon juice and toss to coat, set aside.

Beat 1 cup butter with white sugar until well blended. Add vanilla. Add eggs one at a time beating well after each addition. Add cinnamon and mix in well.

Stir 1 cup of flour into the wet ingredients in the bowl and mix well on low speed, followed by 1/2 of the sour cream. Repeat. Add last cup of flour and mix well. Fold in chopped apples with any juice that has formed.

Drop by dollops into two cake pans and distribute evenly with a spatula.

Bake 45-50 minutes at 350 degrees until lightly browned. Cool 10 minutes, remove from pans. Move to a wire rack or serving plate. Cool completely.

Frost one layer with caramel frosting, stack the second layer on top and frost, leaving the edges unfrosted.

**Yield – One Cake, 8-12 servings**