

Apple Pecan Spice Cake with Brown Sugar Cream Cheese Frosting

Adapted from The Recipe Critic

Ingredients

4 cups Granny Smith Apples, chopped into small pieces
2 cups sugar
½ cup vegetable oil
2 eggs, lightly beaten
1 tsp vanilla
2 cups all purpose flour
2tsp baking powder
½ tsp baking soda
2tsp cinnamon
½ tsp nutmeg
1 tsp salt
½ cup milk
1 cup pecans roughly chopped

Brown Sugar Cream Cheese Frosting:

1 8 oz package cream cheese, room temperature
½ cup butter, softened
2 tsp vanilla
1 cup golden brown sugar

Instructions:

Preheat oven to 350 degrees and grease and flour a 9x13 inch baking pan.

1. Peel and chop apples.
2. In a large mixing bowl, combine apples and sugar. Stir in oil, eggs and vanilla.
3. In another mixing bowl combine flour, baking powder, baking soda, cinnamon, nutmeg and salt. Add the flour mixture to the apple mixture. Add milk and stir until just combined. Add chopped pecans.
4. Pour into a prepared 9 x 13 inch pan. Bake for 30-40 minutes or until toothpick comes out clean. Baking time may vary based on your oven. I should have baked mine at least another 5 minutes, if not more. Let cool completely.

To make the frosting:

Beat the cream cheese until smooth. Add butter and continue to beat until smooth, scraping down sides when needed. Add vanilla and brown sugar. Beat for 5 minutes until it is light and fluffy and the sugar has dissolved. Spread evenly on top of the cake. Refrigerate after frosting.