THE J.M. SMUCKER Co

Caramel Apple Cake

Prep Time	Cook Time	Serves	Difficulty
20 mins	40 mins	15	N/A

Ingredients

- **Cake:**
- 1/2 cup (125 mL) butter, softened
- 1 cup (250 mL) sugar
- 2 eggs
- 1 tsp (5 mL) vanilla extract
- 2 cups (500 mL) Robin Hood® Original All Purpose Flour

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- 1 tsp (5 mL) baking powder
- 1 tsp (5 mL) baking soda
- 1/4 tsp (1 mL) salt
- 1 cup (250 mL) sour cream
- 2 cups (500 mL) peeled and diced apples
- 1/2 pkg (225 g) toffee bits
- **Topping:**
- 1/3 cup (75 mL) Robin Hood® Original All Purpose Flour

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- 2 tbsp (30 mL) brown sugar
- 1/4 cup (50 mL) butter
- 1/2 pkg (225 g) toffee bits
- 1/2 cup (125 mL) white chocolate chips

Directions

Step 1:

Preheat oven to 350°F (180°C). Grease a 9" x 13" (3 L) baking dish.

Step 3:

Cream butter, sugar, eggs and vanilla in large mixing bowl until light in texture. Combine flour, baking powder, baking soda and salt in a separate large bowl. Add butter mixture alternately with sour cream making 3 dry and 2 liquid additions. Fold in apples and toffee bits. Spread batter evenly in greased 13" x 9" (33 cm x 23 cm) cake pan.

Combine all topping ingredients in a small bowl, mixing until crumbly. Sprinkle evenly over batter.

Step 6:

Bake in preheated oven for 35 to 40 minutes, or until toothpick inserted in centre comes out clean.

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