THE J.M. SMUCKER Co

Caramel Apple Sticky Cake

Prep Time	Cook Time	Serves	Difficulty
20 mins	45 mins	12	N/A

Ingredients

- 2 1/2 cups (625 mL) Robin Hood® Original All Purpose Flour

  Robin Hood® Original All Purpose Flour

- 2 cups (500 mL) sugar
- 2 tsp (10 mL) salt
- 1 1/2 tsp (7 mL) baking soda
- 1/2 tsp (2 mL) baking powder
- 1 1/4 cups (300 mL) Carnation® Regular, 2% or Fat Free Evaporated Milk, divided

  Evaporated Milk

- 1/3 cup (75 mL) water
- 2 eggs, beaten
- 2 cups (500 mL) peeled, cored and chopped apples
- 1/3 cup (75 mL) packed brown sugar
- 1 cup (250 mL) flaked coconut
- 1/2 cup (125 mL) chopped nuts
- 20 vanilla caramels

Directions

Step 1:

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

Step 2:

Combine flour, sugar, salt, baking soda and baking powder in large bowl.

Step 3:

Combine 1/2 cup (125 mL) of the evaporated milk, water, eggs and apples in a separate medium bowl.

Step 4:

Stir evaporated milk mixture into flour ingredients. Mix well.

Step 5:

Spread batter into prepared baking dish.

Step 6:

Sprinkle brown sugar then coconut and nuts over top.

Step 7:

Bake in preheated oven 40 to 50 minutes, or until a toothpick inserted of center of cake comes out clean. Cover loosely with aluminum foil if topping is becoming too brown.

Step 8:

Combine remaining 3/4 cup (175 mL) evaporated milk and caramels in small saucepan.

Step 9:

Cook and stir over low heat until mixture is smoothly combined.

Step 10:

Pour evenly over hot cake. Cool completely before serving.

Images