

Apple Dapple Cake with Warm Vanilla Cream Sauce

Yield: 10 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-plate-apple-dapple-cake-recipe>

Ingredients:

- 8 tablespoons butter softened to room temperature
- 1 1/4 cups granulated sugar
- 2 large eggs
- 2 teaspoons vanilla
- 2 cups all purpose flour
- 2 teaspoons baking soda
- 1/2 teaspoon salt
- 2 teaspoons ground cinnamon
- 1/2 teaspoon ground nutmeg
- 4 cups apple peeled, cored and grated/shredded, about 5 large apples plus any accumulated juice
- 4 tablespoons butter
- 1/2 cup whipping cream
- 1/2 cup granulated sugar
- 1/4 teaspoon vanilla extract

Nutrition:

1. Calories: 400 calories
2. Carbohydrate: 59 grams
3. Cholesterol: 85 milligrams
4. Fat: 16 grams
5. Fiber: 2 grams
6. Protein: 4 grams
7. SaturatedFat: 10 grams
8. Sodium: 460 milligrams
9. Sugar: 39 grams

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