

APPLE CAKE WITH CARAMEL BUTTERCREAM

Cake Ingredients

- 2 1/2 cups bread flour
- 2 3/4 tsp baking powder
- 1 tsp cinnamon
- 1/2 tsp ginger
- pinch of salt
- 1/2 tsp baking soda
- 1 cup Granny Smith apples, chopped
- 2 sticks butter, unsalted
- 1 1/2 cups brown sugar
- 1 tsp vanilla extract
- 4 eggs
- 1/2 cup buttermilk
- 1/2 cup applesauce

Buttercream Ingredients

- 1 1/2 pounds butter, unsalted
- 1/2 pound vegetable shortening
- 2 pounds powdered sugar
- 1 tbsp vanilla extract
- 1 cup caramel sauce

Directions

Whip butter and shortening together until light and fluffy.

Add vanilla, powdered sugar and mix well, scraping down bowl periodically.

When mixture returns to light and fluffy, add vanilla and caramel sauce and mix until well blended.

When buttercream is finished, fill cake with two cups in between the two layers.

Frost cake; drizzle with caramel sauce