
Mrs. Paxton's Raw Apple Bundt Cake

A Mrs. Paxton, from Lexington, Virginia, but from Simply Recipes blog

Internet Address: http://www.simplyrecipes.com/recipes/mrs_paxtons_raw_apple_cake/



Servings: 12

- 1 1/2 cups vegetable oil (we use grapeseed oil)
- 2 cups sugar
- 3 eggs, slightly beaten
- 3 cups all-purpose flour
- 1 1/2 teaspoon baking soda
- 1 teaspoon vanilla
- 1 teaspoon salt
- 1 teaspoon cinnamon
- 3 cups apples, peeled, chopped SMALL (Granny Smith, Gravenstein, Fuji)
- 1 cup coconut (the sweetened fresh grated not the dried. If you use dried, soak first in water for 20 minutes, then drain well.)
- 1 cup chopped walnuts, toasted

GLAZE:

- 1/2 stick unsalted butter
- 1 cup brown sugar
- 3 tablespoons milk

Cakes

Carolyn T's Blog - Tasting Spoons
<http://tastingspoons.com>

1. Preheat oven to 350°F.
2. Beat together the sugar and oil. Add the eggs. In a separate bowl, sift together the flour, baking soda, salt and cinnamon. Add dry ingredients to wet batter in thirds, beating to incorporate after each addition. Mix in the vanilla, apples, coconut, and chopped nuts.
3. Bake in a greased and floured bundt cake pan about 1 hour or more (it depends on the size and shape of the bundt pan). If the cake mounds up above the cake pan, it may need about 75 minutes.) Test around the centers (the center, closest to the hole in the middle, is the last part to bake through) with a long thin bamboo skewer or toothpick to make sure the cake is done. Or use an instant read thermometer - it should be close to 200°F).
4. When cool enough to handle, gently remove from pan. Let sit on a rack to cool completely. If the dough has raised substantially around the middle areas of the bundt ring, you may need to use a bread knife to gently level off the cake so that it sits even. [Mine did mound up, but it was even all the way around, so it sat on the cake plate just fine.]
5. Just before glazing, combine glaze ingredients and cook until melted. Place the cake on its serving dish. Carefully prick all around the top of the cake with a fork so that when the glaze is applied it easily seeps into the cake. Use a pastry brush to apply the glaze liberally around the surface areas of the cake, or use a spoon to drizzle the glaze on the cake. [I didn't use all the glaze - it just wouldn't take any more - so I used some of the glaze, heated up later and slightly cooled, to sweeten the whipped cream I served on the side.] Serve with vanilla ice cream or whipped cream.

Per Serving (excluding unknown items): 688 Calories; 41g Fat (52.4% calories from fat); 8g Protein; 76g Carbohydrate; 3g Dietary Fiber; 64mg Cholesterol; 362mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Lean Meat; 1/2 Fruit; 0 Non-Fat Milk; 8 Fat; 3 Other Carbohydrates.