Grandgirl's Fresh Apple Cake from Georgia

Linda Taylor sent me the recipe
Paula Deen
Internet Address:



CAKE:

Butter, for greasing pan

2 cups sugar

3 eggs

1 1/2 cups vegetable oil

1/4 cup orange juice

3 cups all-purpose flour

1 teaspoon baking soda

1/4 teaspoon salt

1 tablespoon ground cinnamon

1 tablespoon vanilla extract

3 cups apples, peeled and finely chopped

1 cup coconut, shredded

1 cup chopped pecans

SAUCE:

1/2 cup butter (1 stick)

1 cup sugar

1/2 cup buttermilk

1/2 teaspoon baking soda

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

Servings: 20

1. Preheat the oven to 325 degrees F. Generously grease a tube pan.
2. For the cake: in a large bowl, combine the sugar, eggs, oil, orange juice, flour, baking soda, salt, cinnamon and vanilla extract; and mix well. Fold apples, coconut, and pecans into batter.
3. Pour the batter into the prepared pan and bake until a tester comes out clean, about 1 1/2 hours.
4. Shortly before the cake is done, make the sauce: Melt the butter in a large saucepan, stir in the sugar, buttermilk, and baking soda, and bring to a good rolling boil, stirring constantly. Boil for 1 minute. Pour the sauce over the hot cake in the pan as soon as you remove it from the oven. Let stand 1 hour, then turn out onto a rack to cool completely.

Per Serving (excluding unknown items): 451 Calories; 27g Fat (53.5% calories from fat); 4g Protein; 50g Carbohydrate; 2g Dietary Fiber; 44mg Cholesterol; 186mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 5 1/2 Fat; 2 Other Carbohydrates.