

DINNERLY



Caramel Apple Spice Cake:

Fall for Dessert!



40-50min



2 Servings

An apple a day keeps the bad vibes away. That's how the saying goes, right? We will APPLE-y gobble down this ooey-gooey spice cake full of warm fall flavors. Dripping in silky caramel sauce and topped with buttery softened apples, this cake brings the ultimate plaid flannel feels. We've got you covered! (2p plan serves 8; 4p plan serves 12)

WHAT WE SEND

- 1 Granny Smith apple
- 2 (6 oz) pkgs yellow cake mix ^{1,3,6,7}
- ¼ oz warm spice blend
- 2 oz dark brown sugar

WHAT YOU NEED

- 5 Tbsp butter + more for greasing ⁷
- kosher salt
- milk ⁷

TOOLS

- 8-inch round cake pan
- medium skillet

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens.

Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 270kcal, Fat 9g, Carbs 45g, Protein 2g



1. Prep cake pan & apple

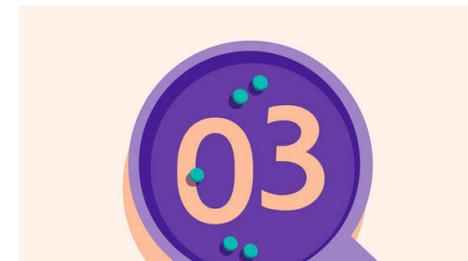
Preheat oven to 350°F with a rack in the center. Grease the bottom and sides of an 8-inch round cake pan with **butter**.

Peel **apple**, remove and discard core, then cut into ½-thick slices; set aside for step 3.



2. Mix batter & bake cake

In a medium bowl, whisk to combine **all of the cake mix**, **1½ teaspoons warm spice blend**, and **1 cup water** (do not overmix; it's okay if there are a few small lumps). Pour **batter** into prepared pan. Bake on center oven rack until deep golden-brown and a toothpick inserted in center comes out clean, 35–45 minutes. Remove from oven and let cool completely.



3. Sauté apples

While **cake** cools, melt **1 tablespoon butter** in a medium skillet over medium-high heat. Add **sliced apples** and a **pinch of salt**; cook, stirring occasionally, until apples are lightly browned and tender, 3–4 minutes. Transfer to a plate and cover to keep warm (apples will continue to soften); reserve skillet.



4. Make caramel sauce

To same skillet, add **brown sugar**, **4 tablespoons butter**, **2 tablespoons milk**, and a **pinch of salt**. Cook over medium heat, stirring, until sugar is completely dissolved and **caramel sauce** is slightly thickened to coat the back of a spoon (it will bubble and foam as it cooks), 2–3 minutes.



5. Finish & serve

Use a knife to gently loosen sides of **cake** from the pan, then carefully transfer to a serving plate. Pour **caramel sauce** evenly over top.

Serve **caramel apple spice cake** with **sautéed apples** placed in center. Enjoy!



6. Make it ahead

The cake can be baked a day in advance. Cool completely in the pan, then wrap in plastic wrap and leave at room temperature. Proceed with steps 3–5 when ready to serve.