

# Maple Walnut Apple Cake with Warm Maple Bourbon Sauce

## Ingredients:

### **Cake:**

3 cups Granny Smith apples, cored, peeled and diced  
3 cups flour, sifted and divided  
2 eggs  
1 cup sugar  
¾ cup New York State Maple Syrup  
1 1/3 cups canola oil  
1 tsp vanilla  
1 tsp baking soda  
½ tsp salt  
1 tsp cinnamon  
½ tsp apple pie spice  
1 cup walnuts, chopped

### **Maple bourbon sauce:**

¼ cup unsalted butter  
½ cup New York State Maple Syrup  
1 cup confectioner's sugar  
2 tbsp bourbon

## **Instructions:**

To make the cake:

1. Dredge the apples and nuts thoroughly with 1 cup of the flour.
2. Beat eggs, sugar and maple syrup together; add oil and vanilla, then dry ingredients. Add apple and nut mixture. Mix only until apples and nuts are evenly distributed through the batter. (Note: the batter will be very thick).
3. Distribute evenly into buttered bundt pan or two loaf pans. Bake in preheated 375 degree oven for 1 hour.
4. Allow cake to cool in pan 10 minutes before inverting onto cake plate.
5. Slice and serve with the maple bourbon sauce (below) drizzled over top.

To make the sauce:

1. In a saucepan, melt the New York State Maple Syrup, bourbon and butter, whisking occasionally. Once butter has melted, remove from the heat and whisk in the confectioner's sugar.

Leftovers are also good room temperature, cold or warmed.