

Caramel Glazed Apple Cake

3 cups flour	3 cups grated, peeled apple
1 T cinnamon	(about 3 apples)
½ tsp salt	1 cup flaked coconut
2 tsp baking soda	1 cup chopped walnuts or
¾ cup buttermilk	pecans
3 large eggs	Glaze
2 cups sugar	½ cup butter
¾ cup vegetable oil	1 cup sugar
¼ cup orange juice	½ cup buttermilk
1 T vanilla	1 ½ tsp baking soda
1 T corn syrup	1 tsp vanilla

Preheat oven to 325 degrees.

Grease and flour a 12 cup Bundt pan.

In large mixing bowl, beat eggs, sugar, oil, orange juice and vanilla until smooth. Mix buttermilk and soda together in a separate bowl. Mix flour, cinnamon and salt in another bowl. Add buttermilk with baking soda alternating with the flour mixture to the egg mixture. Mix until smooth. Stir in apples, nuts and coconut. Pour into prepared pan. Bake 1 hour to 1 hr. 15 min until toothpick comes out clean. Allow cake to cool for 15 min in pan. Turn out onto the cooling rack with wax paper underneath. While cooling, make glaze.

Bring butter, sugar, baking soda, buttermilk and corn syrup to a boil in a large kettle. Make sure it is large because it really boils up. Boil for 4 minutes over medium heat, stirring often until golden. Remove from heat and add vanilla.

Spoon hot glaze over hot cake. Scrape up drippings and pour over cake again.