

HOT APPLE CAKE WITH HOT RUM-PECAN SAUCE

This cake is delicious on its own, but when the hot rum pecan sauce is poured over your slice, it becomes irresistible. Almost as incredible as your first river decent of Staircase rapid on the Madawaska . . . up right!

Serves 8-10

1 cup unsalted butter
1 cup sugar
2 eggs
1 tsp vanilla
1 1/2 cups flour
1 1/2 tsp cinnamon

Mix melted butter and sugar until fluffy. On low beat in eggs, one at a time. Then add vanilla. Sift together dry ingredients and add to butter, stirring until just mixed. Blend in apples and pecans. Pour into greased 9" cake pan. Bake until top is golden and a tooth pick comes out clean.

CARAMEL PECAN SAUCE:

3 T unsalted butter
1/2 cup pecan pieces
3/4 cup dark brown sugar
3/4 cup of heavy cream
1/4 cup dark rum

1 tsp baking soda
1 pinch salt
4 med tart apples
(frozen 1 lg spoon = 1 apple),
peeled and cut into slices
3/4 cups pecans, chopped

In sauce pan melt butter, add nuts and cook, stirring constantly, until nuts are toasted and butter is light brown

Add sugar and cream. Continue to stir as sugar dissolves and sauce boils, it should turn a deep golden brown. Remove from heat, add rum and stir.

Serve sauce hot over each slice of cake