

Best Ever Apple Pecan Cake with Caramel Glaze

Prepare to bake a truly spectacular dessert that lives up to its name: this



OVEN
300°F

TIME
3-4 min

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INGREDIENTS

- 2 1/2 cups cooking oil (such as canola or vegetable)
- 3 1/4 cups sugar (granulated)
- 8 large eggs, room temperature
- 4 1/2 cups all-purpose flour
- 1 1/2 tsp baking soda
- 1 Tblsp. cinnamon (ground)
- 1 tsp salt
- 1 Tblsp. vanilla extract (pure vanilla recommended)
- 5 cups peeled and chopped Granny Smith apples (about 5-6 medium apples)
- 2 cups chopped pecans
- 3/4 cup butter (1.5 sticks, unsalted preferred)
- 1 cup light brown sugar, packed
- 1/4 cup milk (whole or preferred)
- 1 tsp. vanilla extract (pure vanilla recommended)

Swaps and Notes:

Cooking Oil: Canola, vegetable, or other neutral-flavored oils are best for this recipe. They contribute to the cake's moistness.

Sugar: Granulated sugar is standard for the cake. Adjust slightly if your apples are very sweet or tart.

Eggs: Large eggs at room temperature are crucial for proper emulsification and a smooth batter.

Flour: All-purpose flour is standard. Spoon and level the flour for accurate measurement.

Spices: Cinnamon is essential. A pinch of nutmeg, allspice, or ground cloves can be added for a

deeper "apple pie" spice blend.

Vanilla Extract: Pure vanilla extract offers the best flavor for both the cake and the glaze.

Apples: Granny Smith apples are highly recommended for their tartness, which balances the sweetness of the cake, and their ability to hold their shape during long baking. You can use a mix of firm baking apples if preferred.

Pecans: Chopped pecans add a lovely crunch. Chopped walnuts can be substituted. For more nut inspiration, see my Candied Pecans Recipe.

Caramel Glaze Butter: Unsalted butter is preferred to control saltiness.

Light Brown Sugar (Glaze): Packed light brown sugar is important for the flavor and consistency of the caramel.

Milk (Glaze): Whole milk will create a richer glaze.

DIRECTIONS

1. **Baking this impressive : Mile High Apple Cake** is a long, slow process in the oven, but the prep is straightforward.
2. **Preheat : Oven & Prep Pan:** Preheat your oven to 300°F (150°C). This low and slow temperature is key for baking such a large, moist cake all the way through without drying it out or burning the edges. Generously grease and flour a large (12-15 cup) tube pan or Bundt pan. Ensure every crevice is thoroughly coated, as this cake is dense and needs help releasing.
3. **Combine : Wet Ingredients:** In a large mixing bowl, add the 2 1/2 cups cooking oil, 3 1/4 cups sugar, and 8 large eggs. Using an electric mixer, beat until the mixture is nice and creamy, pale in color, and well combined (about 3-4 minutes).
4. **Prepare : Dry Ingredients:** In a separate medium bowl, whisk together the 4 1/2 cups all-purpose flour, 1 1/2 tsp baking soda, 1 Tblsp. cinnamon, and 1 tsp salt. This ensures even distribution of leavening and spices.
5. **Combine & : Flavor:** Add the whisked dry ingredients to the large bowl with the wet mixture and mix well with the electric mixer on low speed, or a sturdy spoon, until just combined and no dry streaks remain. Do not overmix. Add the 1 Tblsp. vanilla extract and mix well.
6. **Fold in : Apples & Pecans:** Gently stir in the 5 cups peeled and chopped Granny Smith apples and 2 cups chopped pecans until they are evenly distributed throughout the batter. The batter will be very thick due to the large amount of apples.
7. **Fill : Pan & Bake:** Pour the thick batter evenly into the generously greased and floured large tube pan, spreading it with a spatula. Bake in the preheated

oven at 300°F (150°C) for approximately 2 hours and 15 minutes. Start checking for doneness after 2 hours. The cake is done when a long wooden skewer or toothpick inserted into the center comes out clean or with a few moist crumbs attached, but no wet batter.

8. **Cool : Cake:** Remove the cake from the oven. Let it cool in the pan for 15 minutes. This allows the cake to firm up slightly before unmolding. Then, carefully turn the cake out onto a wire rack to cool completely. It must be entirely cool before glazing.
9. **For the Caramel Glaze:: Melt & Combine:** In a small saucepan, melt the 3/4 cup butter over low heat. Stir in the 1 cup light brown sugar and 1/4 cup milk.
10. **Boil & : Simmer:** Bring the mixture to a boil over medium heat, then immediately reduce the heat to a simmer, stirring constantly. Continue to cook and stir for 10 minutes to allow the caramel to thicken slightly and flavors to meld.
11. **Remove & : Add Vanilla:** Remove the pan from the heat and stir in the 1 tsp. vanilla extract. Stir well.
12. **Cool & : Drizzle:** Let the caramel glaze cool slightly (it will thicken as it cools) before pouring. Once the cake has cooled completely, pour the caramel glaze generously over the top of the cake, allowing it to drip beautifully down the sides.

SWAPS & NOTES

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/best-ever-apple-pecan-cake-with-caramel-glaze/>

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