

Apple Spice Cake



Makes:

10 servings

Utensil:

Saladmaster Food Processor
11" Large Skillet with Cover

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Recipe:

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Cake Topping

Cake

Directions:

1. For cake topping, mix apples and agave nectar. Pour mixture in bottom of skillet. Set aside.
2. With the Saladmaster® machine, process all remaining vegetables and fruit, use Cone #1. Combine with cake mix and baking powder in a mixing bowl.
3. Pour cake mixture over the apples and agave nectar in skillet. Place skillet on stove and turn temperature setting to medium heat.
4. When Vapo-Valve™ clicks steadily, reduce temperature to low.
5. Cake is ready when tooth pick or knife inserted in center comes out clean, approximately 15 - 20 minutes.
6. Invert cake over onto a plate, cool and serve.

Tips:

- This cake can also be baked in the Electric Oil Core Skillet or 3 Qt. Sauce Pan.

Nutritional Information per

▼ Serving

Calories: 243
Total Fat: 0g
Saturated Fat: 0g
Cholesterol: 0mg
Sodium: 280mg
Total 53g
Carbs:
Dietary Fiber: 2g
Sugar: 30g
Protein: 3g