

Caramel Apple Spice Cake



Total:

30 minutes

Makes:

12

Utensil:

12" Electric Oil Core Skillet

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Recipe:

Contributed By:

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Recipe Description:

Dump cakes are all the craze these days and with Saladmaster, this couldn't get any easier! Simple ingredients will make this cake a must have for any gathering during the holiday's or at any get together throughout the year. Simply put all the ingredients in your skillet and in 30 minutes, you'll have a delicious cake everyone will love!

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- 21
- oz apple pie filling

(595 g) 1

cup marshmallows, minature

(50 g) 1 1/2
- box spice cake mix

cup caramel sauce (164 g) 1

cup pecans, chopped, use Cone # 1/2

**Directions:**

1. Place your apple pie filling, marshmallows, caramel sauce, spice cake mix and pecans into your skillet. Top the mix with your butter, place around the top to allow it to melt into all areas of the cake.
2. Cover and turn on your skillet to 300 F / 150 C. When Vapo-Valve™ begins to click turn heat down to 250 F / 120 C and cook for for approximately 30 minutes.
3. Serve with a side of vanilla ice cream and top with caramel sauce.

Nutritional Information per▼ Serving**Calories:** 196**Total Fat:** 9g**Saturated Fat:** 1g**Cholesterol:** 3mg**Sodium:** 70mg**Total** 28g**Carbs:****Dietary Fiber:** 1g**Sugar:** 11g**Protein:** 1g