

APPLE SPICE BUNDT CAKE

1/3 cup butter or margarine, softened
1/3 cup shortening
3/4 cup sugar
2/3 cup packed brown sugar
1 tsp. grated lemon peel
2 eggs
1-1/4 tsp. vanilla extract
2-1/4 cups all-purpose flour
2 tsp. ground cinnamon
1 tsp. baking soda
1 tsp. ground allspice
1 tsp. ground nutmeg
1/4 tsp. salt
1 cup unsweetened applesauce
3/4 cup chopped pecans, toasted
2/3 cup finely chopped peeled tart apple

BROWN SUGAR GLAZE

3 tbs. butter or margarine
3 tbs. brown sugar
3 tbs. milk (or whipping cream)
3/4 cup confectioners' sugar
1/2 tsp. vanilla
2 tbs. chopped pecans, toasted

In a large mixing bowl, cream butter, shortening, sugars and lemon peel until fluffy. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the flour, cinnamon, baking soda, allspice, nutmeg, and salt. Add to creamed mixture alternately with applesauce. Stir in pecans and apple.

Pour into a greased and floured 9 or 10 inch fluted tube pan. Bake at 350° for 55-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from pan to a wire rack to cool completely.

For glaze, in a heavy saucepan, melt butter and brown sugar over low heat. Stir in milk. Cook and stir until mixture comes to a boil; boil for 1 minute. Remove from heat; whisk in sugar and vanilla until smooth, about 1 minute. Pour over cake; immediately sprinkle with pecans.