

## **APPLESAUCE BUNDT CAKE** (DEPOSIT 4.90 LBS IN (SPRAYED) BUNDT PAN)

<b>MIX: LBS</b>	<b>or</b>	<b>CUPS/TSP.</b>	<b>INGREDIENTS:</b>
0.60 LBS		(nearly 2 cups)	BUTTER (UNSALTED)
0.95 LBS		(2 cups)	SUGAR
<b>ADD:</b>			
0.26 LBS		(2 whole)	EGGS
<b>ADD:</b>			
1.65 LBS		(2.75 cups)	APPLESAUCE
0.02 LBS		(1 tsp.)	VANILLA
<b>ADD:</b>			
0.95 LBS		(2.5 cups)	FLOUR
0.02 LBS		(1 tsp.)	BAKING SODA
0.01 LBS		(1/2 tsp.)	SALT
0.02 LBS		(1 tsp.)	CINNAMON
0.01 LBS		(1/2 tsp.)	NUTMEG
<b>ADD:</b>			
0.45 LBS		(1.5 cups)	PEELED/DICED APPLES

## **CARAMEL SAUCE** (STRAIN BEFORE USING)

### **MIX: (HEAT IN SAUCE PAN)**

1.13 LBS		(2.5 cups)	SUGAR
0.12 LBS		(0.25 cups)	NUMOLINE (INVERT SUGAR)
<b>ADD:</b>			
0.70 LBS		(nearly 1.5 cups)	HEAVY CREAM
0.53 LBS		(1 cup)	BUTTER

## **EQUIPMENT:**

- 1. SMALL MIXER**
- 2. MIXING BOWLS (AT LEAST 3)**
- 3. 10" BUNDT CAKE PAN**
- 4. SMALL STOVETOP PAN**
- 5. STRAINER**

**\*DISCLAIMER: THE ABOVE RECIPE IS THE INTELECTUAL PROPERTY OF JR DESSERT BAKERY AND CANNOT BE DISTRIBUTED FOR UNRELATED REASONS.**