

Apple Snickerdoodle Dump Cake

Nicole Garcia

Prep: 15 min Bake: 35 min Yield: 10 servings

Ingredients

Cake:

6 cups sliced, peeled tart apples (about 8 medium)

1/3 cup packed brown sugar

1/4 cup sugar

1/4 cup orange juice

1 tablespoon lemon juice

1 package (17.9 ounces) snickerdoodle cookie mix

1/2 cup butter, browned

1 cup coarsely chopped, toasted, pecans or walnuts

Whipped cream, optional

1 cup whipped heavy whipping cream

2 tablespoons powdered sugar

3/4 teaspoon almond extract

Directions:

1. Preheat oven to 350. Toss apples with sugars and fruit juices; spread into a greased 11x17 inch baking dish.
2. Place cookie mix in a bowl; stir in contents of cinnamon-sugar packet. Sprinkle over apples. Drizzle with butter. Top with nuts and a bit more brown sugar.
3. Bake until golden brown and apples are tender, 35-40 minutes. Serve warm and, if desired, top with whipped cream.