

**Recipe****Apple Spice Cake (Dutch Oven)****Ingredients**

5 Baking Apples, Granny Smith are best  
1/2 cup Butter  
3 Tbs. Brown Sugar  
1 tsp Cinnamon  
1 tsp. Nutmeg  
1 Lemon, zest and juice  
1 Spice Cake Mix  
1 Sprite, 20 oz bottle.

**Category**

Dutch Oven

**Servings****Notes****Instructions**

1. Core, peel and slice apples into eighths.

Preheat Oven To 350 Degrees.

2. In a heavy cast iron skillet, melt butter, add brown sugar, cinnamon, nutmeg, lemon zest, lemon juice and Apples. Cook apples for 10 - 12 minutes until soft and golden brown. Stir, to keep from burning.

3. Put apples in Dutch oven or deep round cake or casserole dish.

4. Sprinkle dry cake mix over apples, pour in 18 ozs. of Sprite, cover as much of cake mix as possible. With a wooden spoon handle, "poke" cake mix to let soda in...bake for 20 - 25 minutes until toothpick comes out dry.

5. Sprinkle with powdered sugar before serving.