

Dessert

Fruit & Pistachio Holiday Cake

DominoAgave.com

Servings: 12

- 2 large Granny Smith apples, peeled, cored and finely chopped**
- 1 tablespoon lemon juice**
- 2 cups all-purpose flour, white or whole wheat**
- 1 teaspoon baking soda**
- 1 teaspoon baking powder**
- 1/2 teaspoon salt**
- 2 teaspoons ground cinnamon**
- 4 large eggs**
- 1 cup vegetable oil**
- 1 cup Domino Organic Light Agave Nectar (or 1 1/3 cup Domino Granulated Sugar)**
- 3/4 cup dried cranberries, coarsely chopped or whole**
- 3/4 cup unsalted pistachios, shelled and coarsely chopped**

Preheat oven to 350 degrees.

Grease an 11-cup Bundt pan. Set aside.

In a medium bowl, toss the apples with the lemon juice. Set aside.

In a large bowl, combine the flour, baking soda, baking powder, salt and cinnamon. Set aside.

In a mixing bowl with an electric mixer, beat the eggs with oil and the agave nectar or sugar until smooth and well blended.

Slowly beat in the dry ingredients until moistened.

Stir in the apples, cranberries and nuts. Pour the batter into the prepared pan.

Bake 45 to 50 minutes or until the cake springs back when lightly touched.

Allow the cake to cool in the pan for 15 minutes on a wire rack before transferring to a cake plate.

Serve with Agave Cream Cheese Cinnamon Glaze.

Per Serving (excluding unknown items): 197 Calories; 20g Fat (89.0% calories from fat); 2g Protein; 3g Carbohydrate; 1g Dietary Fiber; 71mg Cholesterol; 258mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Fruit; 4 Fat; 0 Other Carbohydrates.