Apple Butter Pound Cake

1 cup apple butter

¼ cup finely chopped pecans

1 ½ cups butter, softened

1 (8-oz.) package cream cheese, softened

3 cups sugar

6 large eggs

3 cups flour

3 teaspoons vanilla

Icing

½ cup brown sugar

¼ cup butter

3 Tablespoons whole milk

1 cup powdered sugar

½ cup dried apple chips (optional)

Beat together butter and cream cheese until light and fluffy.

Add sugar and beat another 3 minutes.

Beat in eggs, one at a time.

Gradually add flour and 2 t. vanilla.

Stir together apple butter and pecans.

Stir 1/4 c. batter into apple butter.

Pour 1/2 of remaining batter into a greased bundt pan.

Using a spoon, make a trench in the middle of the batter.

Spoon apple butter mixture into trench.

Top with remaining cake batter.

Bake cake 80-95 minutes at 325.

Cool 10 minutes in pan and then remove to cool completely.

Bring brown sugar, ¼ cup butter, and milk to a boil in saucepan. Whisk constantly, 1 minute.

Remove from heat and stir in 1 t. vanilla.

Gradually whisk in powdered sugar until smooth.

Whisk 3-5 minutes until mixture starts to cool and thicken.

Spoon over cake and sprinkle with apple chips.