



Southern Pecan Praline Cake with Butter Sauce

Ingredients:

FOR THE CAKE

1 (15 Oz) box Butter Pecan Cake Mix

1 (16 Oz) tub Coconut Pecan Frosting

4 eggs

3/4 cup oil

1 cup water

1/2 cup chopped pecans

FOR THE SAUCE:

1 (14 oz.) can sweetened condensed milk

2 tbsp. butter

1/2 cup chopped pecans (optional)

butter not pictured

Directions:

Preheat oven to 350F degrees.

Spray a 9x13 baking dish with nonstick cooking spray.

I know I say this all the time but it bears repeating for the new cooks out there, I love the nonstick spray that has flour in it for baking.

In a medium bowl (or your stand mixer bowl), combine all the cake ingredients except for the

chopped pecans.

Don't forget to add the tub of coconut pecan frosting. That goes into the cake batter too!

I just dump it all in there then let the mixer do the work.

Once it's all combined, stir in 1/2 cup chopped pecans.

Pour batter into greased baking dish.

Bake for about 40 minutes.

As with most baked goods, oven times vary but cake should spring back to the touch and be golden brown.

And if you insert a toothpick into the middle it should come out clean.

This cake is perfectly good just like this.

It is moist and yummy.

But we're gonna take it up a notch with some butter sauce.

In a small pot over medium heat, melt 2 tbsp. butter.

Pour in can of sweetened condensed milk with the melted butter and stir.

Continue to stir until heated thoroughly, then add 1/2 cup chopped pecans.

Stir again then take off heat.

Then spoon this deliciously yummy sauce over individual slices of cake.

I pour the sauce over the individual slices instead of just pouring it over the whole cake because I love to be able to scoop up some of the sauce off my plate as I eat it and I don't want the sauce to just become part of the cake.

But if you are feeding a crowd, it may be easier to pour the sauce over the entire cake before serving. This sauce takes this cake from yum to yowsers!

Cook's Note: You can also make this in a bundt pan. Bake for about 50 minutes.