

Butter Pecan Cake

You will want to savor each and every bite of this cake! Not only is the cake itself perfectly delicious but it's coated with a luscious cream cheese frosting, because cream cheese frosting is simply the best.

I love how the cream cheese balances out the sweetness of the cake as well as the buttermilk that's blended into the batter. They also just add more depth of flavor so your cake will be anything but boring.

It's Loaded with Pecans!

This cake has a whopping 2 cups pecans swirled into the batter and 1/2 cup pecans garnishing the top. And I didn't just use any nuts, I used Fisher Nuts because they are my nuts brand of choice.

I chose to create this cake with Fisher Nuts because it is one of the only brands of recipe nuts entirely without preservatives, I also love that I can purchase them in larger bags so I get more for my money.

Pecans are the highlight of this cake so you'll want to make sure you are using the best quality and Fisher is a brand you can always count on!

A Cake Worthy of Special Occasions

I have the feeling this is a cake you'll want to make for special occasions again and again!

It's so good it will likely remind you of something your Grandma may have made and something she'd absolutely love to eat!

If you love the butter pecan flavor you've got to try this cake and what better time than during the holidays? It's a cake destined to impress!

FULL RECIPE IN THE NEXT PAGE, ENJOY ☐

For the cake:

6 ounces white chocolate chips
1/2 cup boiling water
1 cup butter, softened
1-1/2 cups granulated sugar
4 large eggs, separated
1 teaspoon vanilla extract
1 cup buttermilk
1 teaspoon baking soda
3 cups cake flour

For the frosting:

1/4 cup butter
2-1/2 cups pecans, chopped
22 ounces cream cheese, softened
1 cup butter, softened
32 ounces powdered sugar
4 teaspoons vanilla extract

Directions: For the cake: 1. Place white chocolate in a medium bowl. Pour boiling water over the chocolate and whisk until smooth. Set aside to cool.

2. Preheat oven to 350°F. Grease and flower three 9-inch cake pans.

3. In an electric mixer on medium speed, cream the butter for about 1 minute by itself. Gradually add the sugar with the mixer still running, and continue to cream for about 1 minute after all the sugar is added. Add the egg yolks one at a time, beating well after each one. Reduce the mixer to low speed, and add the white chocolate and vanilla.

4. In a separate bowl, whisk together the buttermilk and baking soda. With the mixer on low speed, add the flour to the wet ingredients, alternating with the buttermilk. Begin and end with flour.

5. In a separate bowl, beat the egg whites until they form stiff peaks. Fold the egg whites into the batter.

6. Divide the batter evenly among the prepared cake pans. Bake for 20-22 minutes, or until a cake tester inserted in the center comes out clean. Cool the cake in the pans for 10 minutes, then transfer to a wire rack to cool completely before frosting.

For the frosting:

1. Melt 1/4 cup butter in a large skillet over medium heat. Add the chopped pecans and cook for 5-10 minutes, until toasted. Cool completely.

2. In a mixer on medium speed, cream together the cream cheese and softened butter. Reduce the mixer to low speed, and gradually add the powdered sugar until fully incorporated. Stir in the pecans and vanilla. Chill at least 1 hour.

You'll probably have some frosting left over, but I'm sure you can find something to with it. Charlie was under the impression that it would be given to whomever asked for it most politely.