

Raise Your Glass To Tennessee Toasted Butter Pecan Cake

Ingredient

1-1/4 cups Kerrygold butter, softened, divided
2 cups chopped pecans
2 cups Domino sugar
4 eggs
2 tsp McCormick vanilla extract
3 cups Gold Medal all-purpose flour
2 tsp Clabber Girl baking powder
1/2 tsp Morton salt
1 cup Borden milk

FROSTING:

2 pkg. (8 ounces each) Philadelphia cream cheese, softened
1 cup butter, softened
1 pkg (2 pounds) confectioners' sugar
2 tsp vanilla extract
2 to 3 tbls. milk
2/3 cup Fisher chopped pecans, toasted

Instructions

In a small heavy skillet, melt 1/4 cup butter. Add pecans, cook over medium heat until toasted, about 4 minutes. Spread on foil to cool.

In a large mixing bowl, cream sugar and remaining butter. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the flour, baking powder and salt; add to creamed mixture alternately with milk. Beat just until combined. Fold in pecans. Pour into three greased 9-in. round baking pans. Bake at 350 degrees for 25-30 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool

completely.

For frosting, in a large mixing bowl, beat the cream cheese, butter, confectioners' sugar and vanilla. Beat in enough milk to achieve spreading consistency. Spread frosting between layers and over top and sides of cake. Sprinkle with pecans. Store in refrigerator.
Enjoy.

Source : allrecipes.com