

SOUTHERN PECAN PRALINE SHEET CAKE

It's a sensational and remarkably easy Southern dessert of rich, moist and fluffy coconut butter pecan cake topped with a sweet milk butter pecan sauce that will have you saying, "Ohhh my!" Full of pecan flavor, buttery and sweet, it's a delicious Southern-inspired dessert that will have you eating (or inhaling) it with no regrets. ***Not one!***

Remarkably easy. The cake ingredients include a boxed butter pecan cake mix, pecans, and coconut butter pecan frosting (it goes IN the batter) for an ultra-rich, moist texture and flavor, drizzled with a HEAVENLY pecan sauce.

Use as a breakfast coffeecake too, or bring to a party or barbecue. Thanks to Teresa at Can't Stay Out Of The Kitchen, it's an elegant and good old-fashioned recipe done so perfectly everyone will practically go nuts over it!

Rich, moist and fluffy coconut butter pecan cake with a sweet milk butter pecan sauce. Delicious!

To Make this Recipe You'll Need the following ingredients:

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Preparation time: 20 minutes

Cook time: 60 minutes

Servings: 12

Ingredients:

▪ Cake

1 box Betty Crocker butter pecan cake mix
16 oz. can Betty Crocker Coconut Pecan Frosting
4 large eggs
3/4 Cup canola or coconut oil
1 Cup half-and-half for increased flavor instead of water
1/2 Cup chopped pecans

▪ Butter Pecan Glaze

14 oz. can sweetened condensed milk
3 Tbs butter
1/2 Cup chopped pecans

Directions:

▪ Cake:

Preheat oven to 350°.
Grease or spray a 9×13 baking dish with cooking spray.
In a mixing bowl, combine all the cake ingredients except for the chopped pecans. Mix well.
Add chopped pecans and stir to combine.
Pour batter into prepared baking dish.
Bake for about 40-50 minutes or until a toothpick inserted in center comes out clean.

▪ Butter Pecan Glaze:

In a small saucepan over medium heat, melt butter.
Add condensed milk and stir.
Heat thoroughly, then add chopped pecans.
Stir again to combine and remove from heat.
Spoon sauce over individual slices of cake or spread over the entire cake (much easier).

Notes:

The Coconut Pecan Frosting is included in the cake batter. It is NOT an icing for the top of the cake nor included in the sauce.

The cake took 50 minutes to bake, although the original instructions said 30-40 minutes for a 9×13" pan and 50 minutes for a bundt pan.

Soure: Food.com

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