

# SOUTHERN PECAN PRALINE SHEET CAKE

## 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**