Butter Pecan Cake with Caramel Frosting

Description

I've gotten really good at doctoring up cake mixes to make up for my inability to make scratch cakes. I sometimes add an extra egg or use milk instead of water. I always, always, always add a teaspoon of vanilla, and use melted butter instead of oil. It makes the cake much more homemade-y.

Summary

Yield: 1
Prep Time: 45 minutes
Category: Desserts
Cuisine: American
Tags: Football

Ingredients

- 1 1/2 cup chopped pecans
- 1/4 cup butter
- 1 pkg butter cake mix
- 1 eggs as called for on cake box
- 1 milk to replace water called for on cake box
- 1 *butter - melted, to replace the oil called for on your box mix (may call for butter already)
- 1 tsp vanilla
- 1/4 cup **butter
- 2/3 cup heavy cream
- 1 cup brown sugar

Instructions

Melt the 1/4 cup of butter in a skillet over low heat.

Add the pecans and toss to coat.

Toast, stirring often, for 5 minutes or until fragrant.

Do not burn.

Add the cake mix to the bowl of your mixer.

Add the eggs.

Add in milk in place of the water called for on the box.

If your box mix calls for softened butter, add it to the mix. If your box mix calls for oil, add melted butter in it's place.

Add in 1 teaspoon of vanilla.

Beat together as directed on the box.

During the last 30 seconds of mixing, add the pecans to the batter.

Pour batter into two greased 9 inch cake pan and bake as directed on the box.

Allow cakes to cool completely before frosting.

To make the frosting:

In a medium sauce pan, melt together the butter, cream, and brown sugar.

Bring to a boil and boil for one minute.

Remove from the heat and add to the bowl of a stand mixer.

Allow to cool for 15 minutes.

Add the vanilla and powdered sugar to the bowl and beat together until well combined.

Add milk or cream to get the correct consistency, as needed.

Frost the cake.