

BUTTER PECAN CAKE

- 1 Betty Crocker Super Moist Butter Pecan 15.25 oz cake mix
- 1 tub Betty Crocker Rich and Creamy 15.5 oz Coconut Pecan frosting
- 2 cups chopped pecans
- 1 can Eagle Brand 14 oz Sweetened Condensed Milk
- 2 Tablespoons butter

Make cake mix according to package directions. (You will need 1 cup water, 1/2 cup vegetable oil, and 3 eggs for this.) When batter is complete, add the entire tub of the coconut pecan frosting to the batter and mix well. Pour into a greased, floured 9x13 inch cake pan. Sprinkle chopped pecans on top. Bake in a preheated 350 degree oven until cake tests done. This takes about ten plus minutes more than called for on the cake box directions. Melt butter in a saucepan and then add the entire can of sweetened condensed milk and heat until warm. (Do not boil.) Cake may be served warm out of the oven or cold. At serving time, spoon warm sauce over each individual serving. Best served in bowls with a spoon to scoop up every last drop of sauce.