



Pecan Pie Dump Cake

Description

Ingredients

- 1 box yellow cake mix
- 3 large eggs
- 1 cup light corn syrup
- 1 cup packed brown sugar
- 1/2 cup melted butter
- 1 teaspoon vanilla extract
- 2 cups pecan halves
- 1/4 teaspoon salt

Directions

Preheat your oven to 350°F (175°C) and grease a 9x13 inch baking dish.

In a large mixing bowl, whisk together the eggs, corn syrup, brown sugar, melted butter, vanilla extract, and salt until well combined.

Stir in the pecan halves, ensuring they are evenly coated with the mixture.

Pour the pecan mixture into the prepared baking dish.

Evenly sprinkle the dry yellow cake mix over the top of the pecan mixture.

Gently press the cake mix into the pecan mixture with the back of a spoon, but do not stir.

Bake in the preheated oven for 45-50 minutes, or until the top is golden brown and the filling is set.

Allow the cake to cool slightly before serving. It will be gooey and crumbly, just like a pecan pie.

Variations & Tips

For a richer flavor, try using dark corn syrup instead of light. You can also add a teaspoon of cinnamon or nutmeg to the pecan mixture for a warm, spiced note. If you prefer a less sweet dessert, reduce the brown sugar to 3/4 cup. For a bit of crunch, sprinkle some chopped pecans on top of the cake mix before baking. This recipe is also delicious with a chocolate twist—simply add 1/2 cup of chocolate chips to the pecan mixture.

Category

- 1. Crockpot Recipes

Date Created

15/02/2025

Author

rauf

default watermark