



Pecan Praline Cake

Description

Are you looking for a quick and easy recipe to prepare at home? We bring you the Pecan Praline Cake.

I promise you have never had a cake like this before. This cake is so incredibly moist and flavorful. It might seem weird to add frosting to the cake batter before baking but it totally works and makes this such a unique and absolutely delicious cake. The butter sauce is optional because this cake is so delicious on its own but I think it adds a little something special when serving. I promise this will become a new favorite cake and everyone will be begging for the recipe!

Ingredients

- 1 box Of Yellow Cake Mix
- 1 container Of Coconut Pecan Frosting
- 1 cup Oil
- 1 cup Water
- 4 Large Eggs
- 1½ cup Pecans Finely Chopped

For the topping:

- 2 tbsp. Butter Unsalted
- 14 oz. can Sweetened Condensed Milk
- 1 cup Pecans Chopped

How To Make Pecan Praline Cake

1. Blend together the cake mix, oil, eggs, water and frosting in a mixing bowl until smooth.
2. Fold in the 1½ cup of finely chopped pecans.
3. Spread the mixture into a 9x13 baking dish that is well greased.

4. Bake for 40 minutes or until cooked through.
5. While the cake is warm, add the butter and condensed milk to a pot over medium heat. Stir until the butter has melted.
6. Remove from the heat and stir in the pecans.
7. Spread the topping mixture over the warm cake and serve.
8. Enjoy!

SERVE AND ENJOY !!!

Category

1. Grandma Recipes

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