Pecan Praline Cake with Butter Sauce

Ingredients:

FOR THE CAKE
1 (15 0z) box Butter Pecan Cake Mix
1 (16 0z) tub Coconut Pecan Frosting
4 eggs
3/4 cup oil
1 cup water
1/2 cup chopped pecans

FOR THE SAUCE:
1 (14 oz.) can sweetened condensed milk
2 tbsp. butter
1/2 cup chopped pecans (optional)

Directions:
Preheat oven to 350F degrees. Spray a 9x13 baking dish with nonstick cooking spray.

In a medium bowl (or your stand mixer bowl), combine all the cake ingredients except for the chopped pecans. Don't forget to add the tub of coconut pecan frosting. That goes into the cake batter too! Mix well then stir in 1/2 cup chopped pecans. Pour batter into greased baking dish.

Bake for about 40 minutes. As with most baked goods, oven times vary but cake should spring back to the touch and be golden brown. And if you insert a toothpick into the middle it should come out clean.

For the sauce:
In a small pot over medium heat, melt 2 tbsp. butter. Pour in can of sweetened condensed milk with the melted butter and stir. Continue to stir until heated thoroughly, then add 1/2 cup chopped pecans. Stir again then take off heat.

Then spoon this deliciously yummy sauce over individual slices of cake.

Cook's Note: You can also make this in a bundt pan. Bake for about 50 minutes.

Enjoy!