

# Butter Pecan Brunch Cake w/Caramel Frosting

Submitted by Sue Lazar



1 pkg butter pecan cake mix  
1 can coconut-pecan frosting  
4 eggs  
2/3 cup oil  
1 cup milk  
1/2 cup chopped pecans

Frosting:  
1/4 cup butter  
1/2 cup brown sugar  
3 Tbsp milk  
1 tsp vanilla  
2 cups powdered sugar; sifted  
1/2 cup chopped nuts, optional

Preheat oven to 350°. Grease and flour a bundt pan; set aside.

In a large bowl mix cake mix, frosting, eggs, oil, and 1 cup milk until well blended. Stir in nuts and pour into pan. Bake 45-55 minutes or until cooked through. Let cool in pan 20 minutes then turn onto a rack to cool completely.

For frosting: Melt butter in saucepan. Add brown sugar and bring to a boil over low heat, stirring constantly; boil 2 minutes. Add milk and bring to a boil. Remove from heat and stir in vanilla. Beat in powdered sugar 2-4 minutes or until frosting has cooled to a drizzling consistency. Spoon over cooled cake and let run down sides.

