

Butter Pecan Cake with Caramel Glaze



Butter Pecan Cake

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

Caramel Glaze

1/2 cup (1 stick) butter
1 cup brown sugar
1/4 cup milk

Preheat oven to 350°. Thoroughly grease a 13x9 baking dish.

In a large bowl, mix together cake mix, frosting, eggs, oil and milk. Blend on medium for 2 minutes; stir in chopped pecans. Pour into baking dish and bake 40 minutes or until toothpick inserted near center comes out clean. Let cool 15 minutes.

Meanwhile, melt butter in saucepan over medium heat. Add brown sugar and milk and bring to a boil. Stirring constantly, boil 3 minutes. Remove from heat and let cool 10 minutes. Pour over warm cake.

