



Butter Pecan Cake



Cake:

- 3 T + 1 c butter, divided
- 2 c chopped pecans
- 2 c flour
- 1½ c sugar
- 1 † baking powder
- ½ † baking soda
- ½ † salt
- ½ c buttermilk
- 2 eggs
- 1 T vanilla extract

Glaze:

- ¾ c butter
- 6 T heavy whipping cream
- ½ c brown sugar
- 2¼ c powdered sugar
- Dash salt
- 1 † vanilla

Make butter pecans by melting 3 tablespoons butter in large skillet over medium heat. Add chopped pecans and cook, stirring, 4-5 minutes or until lightly browned. Cool.

Make cake by combining flour, sugar, baking powder, baking soda, and salt in large bowl. Melt remaining butter and add to flour mixture along with 1 cup water. Stir. Add milk, eggs, and vanilla and stir until combined. Stir in 1¼ c butter pecans, reserving remaining pecans for topping. Pour into greased and floured 9 x 13 pan and bake at 350°F for 24-28 minutes or until toothpick inserted into center comes out clean. While cooling make glaze by mixing butter and cream in saucepan over low heat. When butter is melted whisk in brown sugar, powdered sugar, and vanilla extract. Spread over warm cake. Top with remaining butter pecans. It's amazing warm!