

Southern Praline Pecan Cake

Oscar · 28/09/2024



Prep Time

N/A

Difficult

Medium

Servings

N/A

Description

This is an easy but wonderful recipe all my friends love It and I sell it to Tea Rooms

Ingredients

- - 1 (15.25 ounce) package butter pecan cake mix
- dry - 1 (16 ounce) container coconut pecan frosting - 4 eggs - $\frac{3}{4}$ cup vegetable oil - 1 cup water - 1 cup chopped pecans

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Spray a 9 or 10 inch Bundt pan with non-stick cooking spray. Combine the cake mix with the frosting
2. eggs
3. oil
4. water and 1/2 of the pecan pieces. Mix until combined. Sprinkle the remaining 1/2 of pecans in the prepared Bundt pan then pour in the cake batter. Bake at 350 degrees F (175 degrees C) for 50 minutes or until a toothpick comes out clean.