

This cake is nothing unusual. However, the icing is the best and would make a simple cake turn into a very special one!

Praline Cake

Cake

- 1 18 ounce box butter recipe cake mix
- 1 teaspoon vanilla butter and nut flavoring

Icing

- 1¼ cups water
- 3 cups sugar
- 1 stick margarine or butter
- 1 cup evaporated milk
- 3 cups ground pecans
- 1 teaspoon vanilla butter and nut flavoring

Prepare cake mix according to package directions, adding flavoring to batter. Bake in 2 layer cake pans. Cool. Split layers in half horizontally, resulting in 4 layers.

For icing, cook water and sugar in a saucepan until a drop forms a hard ball in a cup of cold water. Add margarine and milk and cook to soft ball stage. Remove from heat and add pecans and flavoring. Stir until mixture reaches a spreading consistency. (If icing becomes too thick, add a little hot water.) Spread icing between layers and on top and sides of cake.

Batter

- 1 stick butter
- 2 cups sugar
- 2 eggs, room temperature
- 2 cups milk
- 3 cups all-purpose flour
- ½ teaspoon salt
- 1½ teaspoon baking soda
- ½ cup buttermilk
- ½-1 cup chopped nuts
- 1 teaspoon vanilla

Cream together butter and sugar until smooth. Mix in eggs. Dissolve baking soda in milk and buttermilk mixture, and stir into batter. Stir in nuts and vanilla. Bake in 2 layer cake pans that have been sprayed with cooking spray to 1-cup level. Bake at 350°F until a knife inserted in the center comes out clean. Turn jars immediately after removing from oven. Enjoy!

If you don't have buttermilk, measure 1 tablespoon lemon juice to ½ cup milk. Add milk to equal ½ cup.