



Butter Pecan Layer Cake

Rich and creamy this cake is positively dreamy. The pecans and butter give this cake the same irresistible flavor as the popular butter pecan ice cream flavor, but in a luscious moist cakey bite that's topped with, you got it more butter pecan flavor.

Ingredients

2-2/3 cups Farm Fresh Nuts Dry Roasted Georgia Pecans with Himalayan Salt
1-1/4 cups butter, softened, divided
2 cups sugar
4 large eggs, room temperature
2 teaspoons vanilla extract
3 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt

1 cup whole milk

FROSTING:

1 cup butter, softened
8 to 8-1/2 cups confectioners' sugar
1 can (5 ounces) evaporated milk
2 teaspoons vanilla extract

Ingredients

2-2/3 cups chopped pecans
1-1/4 cups butter, softened, divided
2 cups sugar
4 large eggs, room temperature
2 teaspoons vanilla extract
3 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt

1 cup whole milk

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Buy Ingredients

Powered by Chicory

Directions

Place pecans and 1/4 cup butter in a baking pan. Bake at 350° for 10-15 minutes or until toasted, stirring frequently; set aside.

In a large bowl, cream sugar and remaining butter until light and fluffy, 5-7 minutes. Add eggs, 1 at a time, beating well after each addition. Stir in vanilla. Combine the flour, baking powder and salt; add to the creamed mixture alternately with milk, beating well after each addition. Stir in 1-1/3 cups of toasted pecans.

Pour into 3 greased and floured 9-in. round baking pans. Bake at 350° for 25-30 minutes or until a toothpick inserted in center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

For frosting, cream butter and confectioners' sugar in a large bowl. Add milk and vanilla; beat until smooth. Stir in remaining toasted pecans. Spread frosting between layers and over top and sides of cake.