

LOUISIANA STRANGER CAKE

Ingredients

- 1 box butter pecan cake mix
- 1 can caramel coconut pecan frosting
- 1 cup water
- 1/2 cup vegetable oil
- 4 large eggs
- 1 cup pecans, toasted and chopped

Directions

1. Mix all ingredients together. Yes, add the frosting to the cake batter!
2. Pour into a well-greased bundt pan (don't use butter).
3. Bake at 350 degrees for 45 minutes, until toothpick comes out clean.
4. Let cool in cake pan for 5 minutes.
5. Invert on a cooling rack and leave in pan for 5 minutes.
6. Remove the cake from the pan.
7. Cool completely.
8. Dust with powdered sugar to serve or wrap tightly in plastic wrap and freeze until needed.