

Sock-It-To-Me-Cake

STREUSEL FILLING:

- 2 TBSP dry cake mix (from cake mix used in batter)
- 2 TBSP brown sugar
- 2 TBSP cinnamon
- 1 cup pecans (finely chopped)

Combine dry cake mix, brown sugar, and cinnamon in a medium bowl. Stir in pecans and set aside.

BATTER:

- 1 pkg Duncan Hines Butter Recipe Cake Mix
- 4 ea eggs
- 1 cup sour cream
- 1/3 cup oil
- 1/4 cup water
- 1/4 cup granulated sugar

Preheat oven to 375 degrees F.

Combine remaining cake mix, eggs, sour cream, oil, water, and granulated sugar in large bowl. Beat at medium speed with an electric mixer for 2 minutes.

Pour 2/3 of batter into oiled and floured 10-inch tube pan. Sprinkle with Streusel Filling. Spoon remaining Batter evenly over filling.

Bake 45-55 minutes or until toothpick comes out clean. Cool in pan 25 minutes. Invert onto serving plate. Cool completely.

GLAZE:

- 1 cup confectioners' sugar
- 1-2 tsp milk

Combine confectioners' sugar and milk in small bowl. Stir until smooth. Drizzle over cake.