

Praline Turtle Cake

½ cup butter
1 cup brown sugar
1 (14-ounce) can sweetened condensed milk
1 cup chopped pecans
2 cups all-purpose flour
¾ cup unsweetened cocoa
2 cups granulated sugar
1 ½ teaspoons baking soda
1 ½ teaspoons baking powder
1 teaspoon salt
2 large eggs
1 cup hot water
1 cup sour cream
½ cup canola oil
1 teaspoon vanilla extract
1 teaspoon white vinegar
½ cup fudge topping
½ cup chocolate chips, melted
your favorite chocolate icing

1. Preheat oven to 350 degrees F.
2. Butter the bottoms of two 9-inch round cake pans and fit a circle of parchment paper large enough to cover 1 inch up the side of each cake pan.
3. Heat the butter, brown sugar, and sweetened condensed milk in a 2-quart saucepan over medium heat until the butter melts and the sugar is dissolved. Do not boil.
4. Divide the sugar mixture between the prepared pans.
5. Sprinkle ¾ cup pecans over sugar mixture and set aside to cool.
6. Combine the flour, cocoa, granulated sugar, baking powder, baking soda, and salt together in a large bowl.
7. Add the eggs, sour cream, oil, vanilla, and vinegar, and 1 cup hot water and mix with a wooden spoon until the batter is smooth.
8. Pour the batter into the cake pans — over sugar mixture — and bake until a wooden skewer inserted into the cake center comes out clean — 35 to 40 minutes.
9. Cool cakes in the pans for 10 minutes.
10. Run a knife around the edge of the pans and turn cakes out onto a cooling rack. Remove the paper and cool completely.
11. To assemble the cake: Spread the fudge topping over the sugar mixture side of one cake layer.
12. Place the second layer over the first and drizzle with the melted chocolate and the remaining ¼ cup pecans.
13. Frost the cake sides with your favorite chocolate icing

Serves 16.