

### SOCK-IT-TO-ME CAKE

(Makes 12 to 16 servings of delicious sour cream pound cake)

1 package Duncan Hines Butter Recipe Golden Cake Mix  
1 cup (8 ounces) dairy sour cream  
1/2 cup Crisco Oil\*

1/4 cup sugar  
1/4 cup water  
4 eggs

**Filling:** 1 cup chopped pecans • 2 tablespoons brown sugar • 2 teaspoons cinnamon  
Preheat oven to 375°. In a large bowl blend cake mix, sour cream, oil, 1/4 cup sugar, water and eggs. Beat at high speed for 2 min. Pour 2/3 of the batter in a greased and floured 10-inch tube pan. Combine filling ingredients and sprinkle over batter in pan. Spread remaining batter evenly over filling mixture. Bake at 375° for 45-55 min., until cake springs back when touched lightly. Cool right side up for about 25 min., then remove from pan. **GLAZE:** Blend 1 cup confectioners sugar and 2 tablespoons milk. Drizzle over cake.  
**WHEN BAKING AT HIGH ALTITUDES:** Stir 1/2 cup flour into mix. Mix as directed above using the sour cream, 1/3 cup Crisco Oil\*, 2 tablespoons sugar, 2/3 cup water and 4 eggs. Bake at 400° until done (40-50 min.).

**\*Be sure to use Crisco Oil as some other oil may cause the cake to fall.**

### CHOCOLATE BUTTER CREAM FROSTING

(Frosts two 8- or 9-inch layers or a 13 x 9-inch cake)

1/3 cup soft butter or margarine  
1/8 teaspoon salt  
3 cups confectioners sugar (sift if lumpy)

3 squares (1 ounce each) unsweetened chocolate, melted  
1/4 cup milk  
1-1/2 teaspoons vanilla

Beat butter or margarine, salt and 1 cup confectioners sugar until light and fluffy. Blend in melted chocolate. Then add rest of sugar alternately with milk and vanilla. Mix until smooth and creamy. Add more sugar to thicken or milk to thin frosting if needed for good spreading consistency.