**Sock It To Me Cake**

Sugar and spice and everything nice is what this Sock It To Me Cake recipe is made of! Make it part of your baking traditions.

Hands-On Time:12 Minutes
Total Time:2 Hours 50 Minutes
Servings:12 Slices
Difficulty:Super Simple

Ingredients

1 package Duncan Hines® Classic Butter Golden Cake Mix
2 Tbsp. brown sugar
2 tsp. ground cinnamon
1 cup finely chopped pecans
4 large eggs
1 cup sour cream
? cup vegetable oil
¼ cup water
¼ cup sugar
½ cup Duncan Hines® Creamy Home-Style Classic Vanilla Frosting

**Baking Instructions**
Preheat oven to 375°F. Grease and flour 10-inch Bundt® or tube pan. Combine 2 tablespoons of cake mix, brown sugar, cinnamon and pecans in medium bowl; set aside. Combine remaining cake mix, eggs, sour cream, oil, water and sugar in large bowl. Beat with an electric mixer at medium speed 4 minutes. Pour 2/3 of batter into prepared pan. Sprinkle with pecan mixture. Spoon the remaining batter evenly over pecans. Bake 40 minutes or until toothpick inserted in center comes out clean. Cool cake on wire rack 25 minutes. Remove cake from pan and cool completely.
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