

Chocolate Praline Cake

1 stick butter or margarine (1/2 cup) butter

1/2 c. heavy whipping cream

1 1/4 cup brown sugar

1 cup pecans, chopped

1 package Chocolate Fudge cake mix + ingredients to make cake (any chocolate is fine, but the darker the better).

Mix the cake according to directions in 2 Qt. Batter Bowl. You don't even need an electric mixer. Set batter aside. Melt butter in 12" Family Skillet over a very low heat, so the butter doesn't actually start to cook. TAKE OFF THE HEAT! Stir in

brown sugar and whipping cream using the Nylon Spiral Whisk. Sprinkle evenly with chopped nuts, but not to the edge. Spoon cake mix carefully over brown sugar mixture, making sure not to separate praline mixture. Some nuts will naturally rise to the top when you spoon the cake mix in, and during baking. Cover with lid

Bake at 350 degrees for 30 minutes. Watch very carefully. Do not overcook, because praline burns easily. Invert onto platter. I use the 15" round stone. Optional: top with cool whip in Easy Accent Decorator or scoop of vanilla ice cream.