

SOCK IT TO ME CAKE

Shared by Howard Stevens. He didn't bring me a piece to taste and qualify. Lucy McCoy says that she made them and they are great.



PREP: 10 minutes

COOK: 50-60 minutes

SERVINGS: 10

INGREDIENTS:

1 yellow cake mix (such as Duncan Hines Supreme II)

$\frac{3}{4}$ C. Wesson Oil

4 eggs

$\frac{1}{2}$ C. sugar

8 oz. sour cream

$\frac{1}{2}$ C. chopped nuts (pecans or walnuts)

4 Tbsp. sugar

3 Tbsp. cinnamon

DIRECTIONS:

Preheat oven to 350 degrees.

Empty cake mix into a large bowl, add Wesson oil, eggs, and $\frac{1}{2}$ C. sugar, and mix well. Add in sour cream and nuts, mixing all until smooth.

Pour half of mix into a Bundt pan. Sprinkle on 4 Tbsp. of sugar and 3 Tbsp. of cinnamon (looks like too much, but do it!) Marble it. (The idea is not to mix it in, but to leave ribbons of sugar and cinnamon running through the batter.) Add the rest of mix.

Bake 50-60 minutes.