

Brit's Praline Pecan Therapy (Pudding Cake)

Source: Brit (2000?)

Ingredients

- $\frac{3}{4}$ cups Dark Brown Sugar, Packed
- $1\frac{1}{4}$ All Purpose Flour, Divided
- $\frac{1}{2}$ cup Granulated Sugar
- $\frac{1}{2}$ cup Pecans
- 1 Baking Powder
- $\frac{1}{4}$ teaspoon Salt
- $\frac{1}{2}$ cup Milk
- 2 tablespoons Butter, Melted
- $1\frac{1}{2}$ cups Boiling Water
- $\frac{1}{4}$ cup Dark Rum
- 1 teaspoon Vanilla

Method

1. Preheat oven to 350°F. Butter 8", deep pie dish.
2. Combine Brown sugar and 1 tbsp flour in small bowl; set aside.
3. Combine milk, butter and vanilla in a bowl.
4. Mix flour, sugar, pecans, baking powder and salt in medium bowl. Make well in flour mixture and add milk mixture to it, stirring just until moist.
5. Spread batter in prepared pan and sprinkle with brown sugar mixture.
6. Pour boiling water and rum combo over all (do not stir).
7. Bake at 350°F for 35 - 40 minutes, until pudding is bubbly and cake springs back when lightly touched.
8. Cool completely before cutting or it will be soupy. Garnish with whipped cream and extra pecans.

Notes

The rum is my addition. The recipe actually calls for $1\frac{3}{4}$ cup boiling water, but I've tried it and it works.