

Sock it to Me Cake

Servings : 8

Amount	Measure	Ingredient - Preparation Method
		filling
2	tablespoons	brown sugar
2	teaspoons	ground cinnamon
1	cup	chopped pecan
		glaze
1 1/2	cups	confectioner's sugar
2	tablespoons	milk
2	tablespoons	lemon juice
		cake
1	package	golden cake mix
4	large	egg
1	cup	sour cream
1/3	cup	vegetable oil
1/4	cup	water
1/4	cup	sugar
2	tablespoons	all-purpose flour

Combine all filling ingredients and set aside. Blend glaze ingredients and set aside.

Preheat oven to 375.

Combine cake mix, eggs, sour cream, oil, water, sugar and flour in a large mixer bowl. Beat at medium speed for 3 minutes with electric mixer. Pour 1/2 of batter into a greased 13x9 pan. Sprinkle streusel filling on top and swirl the filling. Spoon remaining batter evenly over filling. Bake for 30 minutes or until a toothpick inserted in the center comes out clean. Cool in pan 25 minutes. Invert onto plate. Cool completely.

Drizzle glaze over top.