

Third Place: Cherie Michaud, Chapel Hill

### **Nana and Roux's Butter Pecan Pound Cake**

#### Cake

½ lb. or 2 sticks unsalted butter, room temperature  
1 ½ cups granulated sugar  
1 ½ tsp. vanilla extract  
1 ½ Tbsp. whole milk  
½ tsp. baking powder  
½ tsp. salt  
1 cup pecans  
½ cup vegetable oil  
4 eggs  
2 cups flour

Preheat oven to 350 degrees. Combine 2 eggs, vanilla, milk, oil and butter with a mixer. Begin mixing on low to medium speed. Once blended together, add the last 2 eggs.

In another bowl, combine sugar, flour, baking powder and salt. Sift the dry ingredients into the egg/milk mixture. Mix until combined, about 30 seconds.

Place pecans into a food processor and pulse for 30 seconds. Add pecans into the cake mixture and combine for 1 minute or until everything is well blended.

Spray a Bundt pan with cooking spray and sprinkle with sugar to coat. Pour cake batter into the pan and tap it on the counter to remove air bubbles. Bake for 50 minutes or until golden brown. Remove from oven and let cool in the pan 30 minutes. Remove from pan and let cool 5 minutes more.

#### Frosting

3 cups powdered sugar  
½ cup unsalted butter  
½ tsp. cinnamon  
1 ½ tsp. vanilla extract  
2 Tbsp. plus 2 tsp. whole milk  
½ tsp. nutmeg  
½ tsp. salt  
½ cup pecans, chopped

Combine butter, milk and vanilla with a mixer. Once combined, add the powdered sugar, cinnamon, nutmeg and salt. Mix on low-medium speed for 1-2 minutes. Spread frosting over cake and top with pecans.