

# Butterscotch Coffee Cake

*Carolyn Seller*

*Apple Pie and Sisterhood; Favorite Recipes From Tri Kappa*

*1 box yellow cake mix  
1 package instant  
butterscotch pudding  
2/3 cup cooking oil  
3/4 cup water  
4 eggs  
1 tablespoon cocoa  
1 teaspoon cinnamon  
1/2 cup sugar  
1/2 cup pecans (for garnish)*

Preheat the oven to 350 degrees.

In a bowl, beat the cake mix, pudding, oil, water and eggs for 10 minutes. Pour one-third of the batter into an ungreased tube pan.

In a bowl, mix the cocoa, cinnamon and sugar. Sprinkle one-third of the mixture over the batter in the pan. Swirl with a finger or a knife. Repeat for two additional layers, batter and spices.

Sprinkle the pecans over the top.

Bake for one hour.

Let cool in the pan.

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Per Serving (excluding unknown items): 4208 Calories; 225g Fat (47.5% calories from fat); 49g Protein; 510g Carbohydrate; 9g Dietary Fiber; 858mg Cholesterol; 3687mg Sodium. Exchanges: 1/2 Grain(Starch); 3 1/2 Lean Meat; 43 Fat; 33 1/2 Other Carbohydrates.