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# Butterscotch Pound Cake

*Home Cookin - Junior League of Wichita Falls, TX - 1976*

Servings: 12

**1 butter pecan cake mix**  
**2 packages (3-3/4 ounce ea) butterscotch pudding mix**  
**1 cup water**  
**3/4 cup oil**  
**4 eggs**  
**1 teaspoon vanilla**  
**1 teaspoon butter flavoring**  
**CARAMEL ICING**  
**1 1/2 cups brown sugar**  
**1/2 cup white sugar**  
**1 cup half-and-half**  
**3 tablespoons butter**  
**1 teaspoon vanilla**

In a greased and floured tube pan, mix together the cake mix, pudding mix, water, oil, eggs, vanilla and butter flavoring.

Bake in the oven at 350 degrees for about 45 minutes to one hour. Do not overcook or the cake will be dry.

Make the icing: In a saucepan, mix the brown sugar, white sugar, half-and-half, butter and vanilla. Boil to a soft-ball stage. Set aside until lukewarm. Beat until thick enough to ice the cake.

Pour the caramel icing over the cool cake.

## **Dessert**

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*Per Serving (excluding unknown items): 304 Calories; 18g Fat (53.1% calories from fat); 2g Protein; 34g Carbohydrate; 0g Dietary Fiber; 78mg Cholesterol; 148mg Sodium. Exchanges: 1/2 Lean Meat; 3 1/2 Fat; 2 Other Carbohydrates.*