

Toffee Pecan Crunch Cake

Preheat oven 350 degrees. Grease and flour a 13"x9"x2" sheet cake pan.

Topping:

1/2 CUP BROWN SUGAR
 1 CUP HEATH ENGLISH TOFFEE BITS
 1 CUP CHOPPED PECANS
 1 TBSP. CINNAMON
 1 CUP COCONUT (OPTIONAL)

Combine and set aside.

Cake Batter:

1 CUP WATER
 3/4 CUP OIL
 1-3.4 OZ. PKG. INSTANT VANILLA PUDDING
 1-3.4 OZ. PKG. INSTANT BUTTERSCOTCH
 PUDDING
 1 CUP SUGAR
 2 CUPS FLOUR (WHITE LILY SELF-RISING)

1 TSP. VANILLA

4 EGGS

Option: if using all-purpose flour in cake batter add 2 tsp. baking powder and 1 tsp. salt.

In large mixing bowl combine water, oil, vanilla, and eggs. Add puddings and mix on low speed. Now add sugar then flour 1/2 cup at a time and beat 2 minutes at medium speed. Place 1/2 cake mixture into greased and floured 13x9x2 aluminum pan. Place 1/2 topping on top of batter. Pour rest of batter over layer and spread evenly. Top with remaining topping. Bake for 45 minutes at 350 degrees.