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This is my grandmother's recipe:

Batter:

1 box yellow cake mix

1 regular box vanilla pudding mix

½ cup vegetable oil

2 tsp vanilla

4 eggs

½ pint (small container) sour cream

Streusel:

1/2 cup chopped pecans

1/3 cup granulated sugar

2 tsp brown sugar

1 tsp cinnamon

1 tsp cocoa powder

Mix dry streusel ingredients in a bowl and set aside. In a mixing bowl, add dry batter items, then add vegetable oil, eggs, vanilla, and sour cream, mixing for 5 minutes. Grease a Bundt Pan (this is the best pan to use) and add a small layer of streusel, then 1/3 of the batter. Add almost all of the remaining streusel, followed by the remaining batter, then any remaining streusel on top. Take a butter knife and swirl the batter and streusel to incorporate them together. Bake at 350 degrees for 55 minutes.