PECAN PIE CAKE

1 package plain yellow cake mix

1/2 cup (1 stick) butter, melted

4 eggs

1-1/2 cups light corn syrup

1/2 cup firmly packed brown sugar

1 teaspoon vanilla

2 cups chopped pecans

Preheat the oven to 325 degrees F.

Place cake mix, melted butter, and 1 egg in a large mixing bowl. Beat on low speed until well combined, about 30 seconds. Don't forget to scrape the sides of the bowl.
Measure out 2/3 cup batter and set aside.

Spread remaining batter in bottom of an ungreased 9 x 13 - inch baking pan.

(*I dropped it in clumps around the pan except for the last little bit - scant 1/4 cup. After pressing and spreading the batter over the bottom of the pan, I then took smaller pieces and filled in the vacant areas.*)

Bake for 15 minutes or until the top lightly browns and puffs up. Remove pan to wire rack and cool for 10 minutes.

Prepare the rest of the ingredients:

Place reserved batter, corn syrup, sugar, remaining 3 eggs, and vanilla in a large mixing bowl. Beat on low speed for 1 minute. Scrape the sides of the bowl. Beat on medium speed until well combined, about 1 minute.

Fold in pecans.

Pour mixture evenly on top of warm cake in a baking pan. Bake for 40 to 45 minutes or until the edges are browned but the middle is still soft. Remove to a wire rack and cool 30 minutes before cutting into squares.