



Southern Pecan Honey Bun Cake & optional icing glaze

Grease bundt or 9x5 loaf pan & preheat oven to 350.

In large mixing bowl,
add 2 cups All Purpose flour, 1 cup sugar, 2 tsp baking powder,
1/2 tsp baking soda, 1 1/2 tsp cinnamon, 1 tsp salt, 1 cup
buttermilk, 1/4 cup oil (I use avocado or olive), 2 eggs, &
2 TBSP vanilla flavoring & mix on low 3 minutes.

Add optional 1 cup pecans & stir & pour into pan.
(also optional is to add 2 TBSP sugar, 1 tsp cinnamon, & 1 tsp
softened butter to a small bowl, stir & thread into batter as a
streusel).

Bake for 28 minutes or until center isn't jiggle &
toothpick comes out clean when testing doneness.

Serve as is or drizzle with icing glaze (in a small bowl, mix 1/2
cup confectioners sugar with 1 TBSP until smooth. If too thick to
"drizzle," add milk by TBSP until desired consistency.