Toasted Butter Pecan Cake

1 1/2 cups + 1/4 cup butter                    4 1/2 cups flour

3 cups chopped pecans                            3 teaspoons baking powder

3 cups sugar                                               3/4 teaspoon salt

6 eggs                                                           1 1/2 cup milk

3 teaspoons vanilla

In skillet, melt butter and saute pecans until toasted.  Cool.

Cream butter and sugar in mixer.

Add eggs, one at a time.

Beat in vanilla.

Combine flour, baking powder and salt.  Add to mixture alternating with milk.

Fold in pecans.

Pour into three 9” cake pans.

Bake 25 minutes at 350.

Frost with vanilla buttercream.