

## Old-Fashioned Upside-Down Caramel Pecan Cake

Few desserts rival the ooey-goey goodness of an



**OVEN**  
**350°F**

**TIME**  
**3 min**

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**SAVE**  
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### INGREDIENTS

For the Caramel-Pecan Topping:

- 1 cup chopped pecans
- $\frac{1}{2}$  cup unsalted butter
- $\frac{3}{4}$  cup brown sugar, packed
- 2 tbsp heavy cream

For the Cake:

- 1 $\frac{1}{2}$  cups all-purpose flour
- 1 $\frac{1}{2}$  tsp baking powder
- $\frac{1}{2}$  tsp salt
- $\frac{1}{2}$  cup unsalted butter, softened
- $\frac{3}{4}$  cup granulated sugar
- 2 large eggs
- 1 tsp vanilla extract
- $\frac{1}{2}$  cup whole milk

### DIRECTIONS

1. Make the Caramel-Pecan Topping: Preheat oven to 350°F (175°C).
2. In a saucepan, melt butter over medium heat.
3. Stir in brown sugar and cream and cook until bubbling and smooth-about 2-3 minutes.
4. Pour mixture into a greased loaf pan or 9-inch round pan.
5. Sprinkle chopped pecans evenly over the caramel.
6. Prepare the Cake Batter: In one bowl, whisk together flour, baking powder, and salt.
7. In another bowl, cream butter and sugar until light and fluffy.
8. Add eggs one at a time, beating well after each.
9. Mix in vanilla extract.
10. Gradually alternate adding dry ingredients and milk, starting and ending with the dry mixture. Stir until just combined.
11. Assemble and Bake: Gently spread the cake batter over the caramel-pecan mixture.
12. Smooth the top with a spatula.
13. Bake for 35-40 minutes, or until a toothpick comes out clean.
14. Flip and Serve: Let the cake cool in the pan for 10 minutes.
15. Run a knife around the edges, then place a serving plate over the pan and carefully invert the cake.
16. Let cool slightly, then slice and serve warm or at room temperature.

### TIPS FOR SUCCESS

Grease your pan well to ensure an easy flip.

Let the cake cool for just 10 minutes-no more -to keep the caramel from hardening or sticking.

For extra richness , serve with whipped cream, vanilla ice cream, or a drizzle of cream.

Toast your pecans beforehand for a deeper nutty flavor.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/old-fashioned-upside-down-caramel-pecan-cake/>