

How to Make the Best Pecan Upside Down Cake at Home

Buttery Pecans Meet Moist Cake in This Irresistible Classic



OVEN
350°F

TIME
50 min

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INGREDIENTS

For the Pecan Topping:

- 1½ cups (170g) pecan halves
- ½ cup (57g) unsalted butter, melted
- 1 cup (200g) packed brown sugar

For the Cake Batter:

- 2 cups (250g) all-purpose flour
- 2 tsp baking powder
- ½ tsp salt
- ½ tsp ground cinnamon
- ¾ cup (150g) granulated sugar
- ½ cup (57g) unsalted butter, softened
- 2 large eggs, room temperature
- 1 tsp vanilla extract
- ¾ cup (180ml) milk

DIRECTIONS

- 1.** Prepare the Pan and Pecan Topping: Preheat oven to 350°F (175°C). Pour ½ cup melted butter into a 9-inch round cake pan and tilt to coat the bottom evenly. Sprinkle brown sugar over the butter and press gently into an even layer. Arrange pecan halves in a decorative pattern on top of the brown sugar.
- 2.** Make the Cake Batter: In a medium bowl, whisk together flour, baking powder, salt, and cinnamon. In a large bowl, beat remaining ½ cup butter with granulated sugar until light and fluffy. Add eggs one at a time, beating well after each. Stir in vanilla. Alternate adding the flour mixture and milk, beginning and ending with flour, mixing just until combined.
- 3.** Assemble and Bake: Gently spoon batter over the pecan topping in the pan and smooth out the surface. Bake for 45-50 minutes, or until a toothpick inserted in the center comes out clean. Let cool in the pan for 10 minutes, then run a knife around the edge. Place a serving plate over the pan and invert carefully. Let the caramel drizzle down the sides naturally.

TIPS FOR SUCCESS

Grease well: Even with the butter base, use non-stick spray on the sides for a clean release.

Cool slightly before flipping: Too soon and it may fall apart; too late and the caramel will harden.

Fresh pecans = best flavor: Toast lightly beforehand if you want even deeper nuttiness. ?

