

Upside-Down Pecan Bundt Cake - Sticky, Buttery, and Irresistible

Upside-Down Pecan Bundt Cake



OVEN
350°F

TIME
45 min

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INGREDIENTS

For the Pecan Topping:

$\frac{1}{2}$ cup packed brown sugar (light or dark)

$\frac{1}{4}$ cup corn syrup

$\frac{1}{4}$ cup melted butter

1 cup chopped pecans

$\frac{1}{4}$ tsp salt

For the Cake Batter:

1 box vanilla cake mix (like Betty Crocker Super Moist)

$\frac{1}{2}$ cup vegetable oil

3 large eggs

3 tbsp sour cream

1 cup water

DIRECTIONS

- 1. Prep the Pan:** Preheat your oven to 350°F (175°C). Spray a 10-inch bundt pan liberally with nonstick spray, especially around the center and crevices.
- 2. Make the Pecan Topping:** In a medium bowl, mix together melted butter, brown sugar, corn syrup, and salt until the sugar is mostly dissolved. Stir in chopped pecans. Pour this mixture into the prepared bundt pan and spread evenly across the bottom.
- 3. Mix the Cake Batter:** In a large bowl, combine the cake mix, eggs, oil, water, and sour cream using a whisk or hand mixer. Mix until smooth and lump-free.
- 4. Layer and Bake:** Pour the batter evenly over the pecan topping in the pan. Smooth the top with a spatula. Bake for 40-45 minutes, or until a toothpick inserted comes out clean.
- 5. Cool and Flip:** Remove from the oven and let the cake cool in the pan on a wire rack for 10 minutes. Place a large plate or serving dish on top of the bundt pan and invert carefully. Tap the pan a few times to loosen those sticky pecans.
- 6. Serve:** Serve warm with a scoop of vanilla ice cream or enjoy at room temperature with a hot cup of coffee.

SWAPS & NOTES

& Tips Corn syrup helps the pecan topping stay gooey without getting too hard.

If you don't have it, you can sub with maple syrup or honey

for a different flavor profile.

Sour cream adds moisture and tang-plain Greek yogurt works well as a substitute.

Chopped pecans can be toasted first for even more depth of

flavor.

TIPS FOR SUCCESS

Use a nonstick bundt pan and coat it generously to avoid sticking.

Let it cool just 10 minutes -long enough to set but not so long that the caramel sticks.

A few firm taps on the top of the pan help release the topping.

What to Serve with Upside-Down Pecan Bundt Cake This sweet, nutty dessert deserves some delicious company.

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

Original recipe: <https://chefmaniac.com/upside-down-pecan-bundt-cake-sticky-buttery-and-irresistible/>