

Classic Butter Pecan Pound Cake - Moist, Dense & Perfectly Sweet

There's something undeniably comforting about a good



OVEN
325°F

TIME
7 min

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INGREDIENTS

- 1 cup unsalted butter, softened
- 2 cups granulated sugar
- 1 cup packed brown sugar
- 5 large eggs
- 1 Tbsp vanilla extract
- $\frac{1}{2}$ tsp salt
- 3 cups all-purpose flour
- 1 cup whole milk
- 1 $\frac{1}{2}$ cups chopped pecans, toasted
- $\frac{1}{4}$ cup butter, melted (for toasting pecans)

DIRECTIONS

- 1. Preheat & Prep:** Preheat oven to 325°F (163°C). Grease and flour a bundt or 10-inch tube pan.
- 2. Toast the Pecans:** In a skillet, melt $\frac{1}{4}$ cup butter over medium heat. Add the chopped pecans and toast for 5-7 minutes, stirring frequently until fragrant. Set aside to cool.
- 3. Cream the Base:** In a large mixing bowl, cream together softened butter, granulated sugar, and brown sugar until light and fluffy.
- 4. Add the Eggs & Vanilla:** Beat in the eggs one at a time, mixing well after each addition. Stir in vanilla extract.
- 5. Combine Dry & Wet:** In a separate bowl, mix flour and salt. Add to the wet mixture in thirds, alternating with milk, beginning and ending with flour. Mix just until combined.
- 6. Fold & Bake:** Fold in the cooled, toasted pecans. Pour batter into prepared pan and smooth the top.
- 7. Bake for 1 hour 20-30 minutes,** or until a toothpick inserted in the center comes out clean.
- 8. Cool & Serve:** Let cool in pan for 15 minutes, then invert onto a wire rack to cool completely before slicing.

TIPS FOR SUCCESS

Toast your pecans properly -it deepens their flavor and adds crunch.

Don't overmix once flour is added to keep the texture tender.

Use room temperature ingredients for smooth blending.

Store in an airtight container for up to 5 days (if it lasts that long).

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

Original recipe: <https://chefmaniac.com/classic-butter-pecan-pound-cake-moist-dense-perfectly-sweet/>