

Old-Fashioned Caramel Pecan Pound Cake That Melts in Your Mouth

Caramel Pecan Taffy Pound Cake



OVEN
325°F

TIME
75 min

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INGREDIENTS

For the Cake:

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

For the Caramel Glaze:

- 1 cup brown sugar
- $\frac{1}{2}$ cup heavy cream
- 4 tbsp unsalted butter

For Garnish:

DIRECTIONS

1. ? Step 1: Make the Cake: Preheat oven to 325°F (163°C). Grease and flour a Bundt or 10-inch tube pan.
2. In a large bowl, cream together butter, granulated sugar, and brown sugar until light and fluffy.
3. Beat in the eggs one at a time, followed by the vanilla and caramel extract.
4. In a separate bowl, whisk together flour, baking powder, and salt.
5. Alternate adding the dry ingredients and milk to the butter mixture, beginning and ending with flour.
6. Fold in the toasted pecans, then pour the batter into the prepared pan.
7. Bake for 70-75 minutes, or until a toothpick comes out clean.
8. Cool in the pan for 10 minutes, then turn out onto a wire rack to cool completely.
9. ? Step 2: Make the Caramel Glaze: In a small saucepan over medium heat, melt the butter, then stir in the brown sugar and heavy cream.
10. Bring to a low boil and stir constantly for 2-3 minutes until smooth and slightly thickened.
11. Remove from heat and stir in the vanilla and salt.
12. Let the glaze cool slightly before using.
13. ? Step 3: Assemble the Cake: Pour the warm caramel glaze generously over the cooled cake.
14. Sprinkle the top with toasted pecans.
15. Let the glaze set before slicing.

TIPS FOR SUCCESS

Don't overmix the batter -just blend until smooth for the perfect tender crumb.

Use room temperature ingredients for better mixing and even baking.

Toasting the pecans is essential- it deepens the nutty flavor and adds crunch.

Use half the glaze and store the rest in a jar for drizzling over ice cream.

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

Original recipe: <https://chefmaniac.com/old-fashioned-caramel-pecan-pound-cake-that-melts-in-your-mouth/>