

Sock It To Me Cake - The Southern Bundt Everyone Loves

for a guaranteed soft texture



OVEN
375°F

TIME
2 min

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INGREDIENTS

For the Cake:

- 1 package yellow cake mix
- 1 cup sour cream
- 1/3 cup vegetable oil
- 1/4 cup granulated sugar
- 1/4 cup water
- 4 large eggs

For the Filling:

- 2 tablespoons brown sugar
- 2 tablespoons ground cinnamon
- 1 cup finely chopped pecans

For the Glaze:

- 2 cups powdered sugar
- 1/4 cup milk
- 1 teaspoon vanilla extract

DIRECTIONS

- 1.** Preheat and Prep: Preheat your oven to 375°F (190°C). Grease and flour a 10-inch Bundt pan thoroughly to prevent sticking.
- 2.** Make the Cake Batter: In a large bowl, mix together the cake mix, sour cream, vegetable oil, granulated sugar, water, and eggs. Beat on low speed until combined, then on high speed for 2 minutes until smooth.
- 3.** First Layer: Pour about two-thirds of the batter into the prepared Bundt pan. Spread it out evenly.
- 4.** Add the Filling: In a small bowl, combine the brown sugar, cinnamon, and chopped pecans. Sprinkle this mixture evenly over the batter layer in the pan.
- 5.** Second Layer: Pour the remaining batter over the filling and gently smooth the top with a spatula.
- 6.** Bake: Bake for 45-55 minutes, or until a toothpick inserted in the center comes out clean. The cake should be golden and pulling away slightly from the sides.
- 7.** Cool: Let the cake cool in the pan for 25 minutes, then carefully invert it onto a wire rack to cool completely.
- 8.** Make the Glaze: Whisk together the powdered sugar, milk, and vanilla extract until smooth. Drizzle generously over the cooled cake.

TIPS FOR SUCCESS

Use sour cream, not Greek yogurt, for maximum tenderness.

Let it cool before glazing , or the icing will melt off.

Add a touch of nutmeg or cardamom to the filling for a spiced-up variation.

Use a serrated knife to get clean slices through the nutty swirl.

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

Original recipe: <https://chefmaniac.com/sock-it-to-me-cake-the-southern-bundt-everyone-loves/>