

Pecan Upside Down Cake - Gooley, Buttery, and Irresistibly Easy

Pecan Upside Down Cake - A Gooley, Caramel-Soaked Southern Delight



OVEN
350°F

TIME
45 min

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INGREDIENTS

For the Pecan Topping:

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

$\frac{1}{4}$ 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 (Betty Crocker Super Moist recommended)

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

3 large eggs

3 tbsp sour cream

1 cup water

DIRECTIONS

1. Preheat and Prep: Preheat your oven to 350°F.
2. Liberally spray a 10-inch bundt pan with non-stick spray and set aside.
3. Make the Pecan Topping: In a medium bowl, mix melted butter, brown sugar, corn syrup, and salt.
4. Stir until sugar dissolves. Fold in chopped pecans.
5. Pour mixture into the bundt pan and spread into an even layer.
6. Mix the Cake Batter: In a large bowl, combine cake mix, eggs, oil, water, and sour cream.
7. Mix until smooth and lump-free.
8. Assemble and Bake: Pour batter over the pecan layer in the bundt pan.
9. Use a spatula to evenly spread it to the edges.
10. Bake for 40-45 minutes or until a toothpick inserted comes out clean.
11. Cool and Invert: Let cake cool in the pan for 10 minutes.
12. Place a large plate over the bundt pan, flip it over, and gently tap the top to release.
13. Let it cool slightly or serve warm.

SWAPS & NOTES

and Swaps Corn syrup : Keeps the topping glossy and gooey-maple syrup can be used for a twist.

Sour cream : Adds richness and keeps the cake moist.

Pecans : Toast them first for added depth of flavor.

Cake mix : Try butter pecan or spice cake for seasonal variation.

TIPS FOR SUCCESS

Don't rush the cooling time -10 minutes is the magic number for an easy release.

Invert confidently -give the pan a good tap to loosen those caramelized pecans.

Serve with a scoop of vanilla ice cream or whipped cream for pure bliss.

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

Original recipe: <https://chefmaniac.com/pecan-upside-down-cake-gooney-buttery-and-irresistibly-easy/>