

## Classic Caramel Pecan Bundt Cake: Moist & Delicious

Prepare to fall in love with a true Southern-inspired classic: this magnificent



**OVEN**  
**350°F**

**TIME**  
**3-5 min**

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### INGREDIENTS

- 2 ½ cups all-purpose flour
- 1 ½ tsp baking powder
- ½ tsp baking soda
- 1 tsp salt
- 1 cup (2 sticks) unsalted butter, softened
- 1 ½ cups granulated sugar
- 3 large eggs
- 1 tsp vanilla extract
- 1 cup whole milk
- 1 cup sour cream (full-fat recommended)
- 1 cup finely chopped pecans (for the batter)
- 1 cup caramel sauce (store-bought or homemade)
- 1 cup whole pecans (for topping)

### DIRECTIONS

- Let's get this delicious : Caramel Pecan Bundt Cake baking!
- Preheat : Oven & Prep Pan:** Preheat your oven to 350°F (175°C). Generously grease and flour a 10-12 cup Bundt pan, ensuring every crevice is coated to prevent sticking.
- Whisk : Dry Ingredients:** In a medium bowl, whisk together the 2 ½ cups all-purpose flour, 1 ½ teaspoon baking powder, ½ teaspoon baking soda, and 1 teaspoon salt. Set aside.
- Cream : Butter & Sugar:** In a large mixing bowl, using an electric mixer (stand mixer or handheld), cream the 1 cup softened unsalted butter and 1 ½ cups granulated sugar together until the mixture is light and fluffy, about 3-5 minutes.
- Add : Eggs & Vanilla:** Add the 3 large eggs one at a time, beating well after each addition until fully incorporated. Stir in the 1 teaspoon vanilla extract.
- Alternate : Wet & Dry:** Gradually add the dry ingredients mixture (from step 2) to the butter mixture, alternating with the 1 cup whole milk. Begin and end with the dry ingredients. Mix on low speed, or by hand, just until combined and a smooth batter forms. Be careful not to overmix.
- Fold in : Sour Cream & Pecans:** Gently fold in the 1 cup sour cream and 1 cup finely chopped pecans into the cake batter until just combined.
- Pour & : Bake:** Pour the batter evenly into the prepared Bundt pan and smooth the top with a spatula. Place in the preheated oven and bake for 50-60 minutes, or until a wooden skewer or toothpick

inserted into the center of the cake comes out clean (or with a few moist crumbs attached, but no wet batter).

9. **Cool :** Cake: Remove the cake from the oven. Let the cake cool in the Bundt pan for about 15 minutes before carefully inverting it onto a wire rack. Allow it to cool completely on the wire rack before drizzling with caramel. This is crucial; drizzling caramel on a warm cake can cause it to be absorbed rather than coating the top.
10. **Drizzle & :** Garnish: Once the Bundt cake is completely cool, warm the 1 cup caramel sauce slightly if needed (in the microwave for 15-30 seconds or in a saucepan over low heat) to make it easily pourable. Drizzle the caramel sauce generously over the top of the cooled Bundt cake, letting it drip down the sides. Sprinkle the 1 cup whole pecans on top for the perfect finish.

## SWAPS & NOTES

**Butter:** Use unsalted butter, softened to room temperature, for proper creaming and to control the salt content.

**Sugars:** Granulated sugar is perfect for this cake.

**Sour Cream:** Full-fat sour cream is crucial for the cake's tenderness and moistness.

Do not substitute with low-fat or yogurt.

## TIPS FOR SUCCESS

**Grease and Flour Bundt Pan Well:** This is the most crucial step for a Bundt cake!

Use shortening or butter to grease every nook and cranny, then lightly flour, tapping out the excess.

A non-stick baking spray with flour (like Baker's Joy) also works wonders.

Room Temperature Ingredients: Ensure butter, eggs, milk, and especially sour cream are at room temperature for a smooth, well-emulsified batter.

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

Original recipe: <https://chefmaniac.com/classic-caramel-pecan-bundt-cake-moist-delicious/>