

Easy Pecan Upside Down Cake Recipe - Better Than Pecan Pie!

The Ultimate Pecan Upside Down Bundt Cake: Your New Favorite Dessert



OVEN
350°F

TIME
2 min

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INGREDIENTS

For the Pecan Topping:

Butter (1/2 cup): Melted and salted to balance the sugar.

Brown Sugar (1/2 cup): Packed tight; this creates that deep molasses flavor.

Corn Syrup (1/4 cup): This is the secret to a glossy, non-gritty caramel.

Salt (1/4 tsp): Enhances the nuttiness of the pecans.

Chopped Pecans (1 cup): Fresh is best!

For the Cake Batter:

Vanilla Cake Mix (1 box): Any standard 15.25 oz box will work.

Large Eggs (3): Room temperature for better emulsification.

Vegetable Oil (1/2 cup): For a moist, long-lasting crumb.

Water (1 cup): To hydrate the mix.

Sour Cream (3 tbsp): My secret weapon for a rich, dense, "bakery-style" texture.

Swaps and Recipe Notes:

The Mix: While I love vanilla, you can swap it for a Yellow Cake Mix or even a Butter Recipe mix for a deeper flavor.

The Dairy: If you don't have sour cream, Greek yogurt works as a perfect 1:1 substitute.

The Nuts: Not a fan of pecans? This recipe works beautifully with walnuts or even sliced almonds.

Preparation Tip: Be liberal with your nonstick spray. When dealing with sugar-based toppings, you want that cake to slide out effortlessly.

Step-by-Step Instructions:

Prep the Oven and Pan: Preheat your oven to 350°F. Generously grease your Bundt pan. I recommend using a spray that contains flour (like Baker's Joy) or brushing with "cake goop" to ensure the pecans don't stick.

Create the Topping: In a medium bowl, whisk together the melted butter, brown sugar, corn syrup, and salt. Once the sugar starts to dissolve into the butter, fold in the pecans. Pour this mixture evenly into the bottom of your prepared Bundt pan.

Mix the Batter: In a large bowl, combine the cake mix, eggs, oil, water, and sour cream. Use a hand mixer or stand mixer to beat according to the package directions (usually about 2 minutes on medium speed).

Assemble: Carefully pour the batter over the pecan mixture. Use a spatula to smooth the top so the cake bakes evenly.

Bake: Bake for 40-45 minutes. You'll know it's done when a toothpick inserted into the center comes out clean.

The Flip: This is the most important part! Let the cake cool in the pan on a wire rack for exactly 10 minutes. Any longer and the sugar will harden, sticking the cake to the pan. Run a thin knife around the edges, place a plate over the top, and invert quickly.

Touch Up: If a few pecans stay behind in the pan, don't panic! Just scoop them out with a spoon and press them back onto the warm cake.

Tips for Success:

Room Temp Ingredients: Ensure your eggs and sour cream aren't ice-cold to prevent the batter from curdling.

Don't Over-mix: Once the flour is incorporated, stop mixing. Over-mixing leads to a tough, dry cake.

The 10-Minute Rule: Set a timer for the cooling process. Flipping too early results in a collapsed cake; flipping too late results in a stuck topping.

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: 385 kcal

Total Fat: 22g

Carbohydrates: 44g

Sugar: 29g

DIRECTIONS

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11. Serving Suggestions and Pairings: This cake is rich, so it pairs beautifully with something light. I love serving a slice warm with a dollop of whipped cream or a scoop of vanilla bean ice cream.
12. If you're hosting a brunch, this cake is the perfect center-piece. For a full dessert spread, try pairing it with these Caramel Apple Pie Cookies to keep that autumnal, buttery theme going. If you want a classic creamy side, a serving of this Big Family Banana Pudding creates a wonderful Southern-inspired dessert table.
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16. Sugar: 29g
17. Protein: 4g
18. Storage and Leftover Tips: Room Temperature: Store in an airtight container or under a cake dome for up to 3 days.
19. Refrigerator: If you live in a humid climate, keep it in the fridge. Just be sure to let it come to room temperature before eating, as the butter in the topping will firm up when cold.
20. Freezing: This cake freezes beautifully! Wrap individual slices in plastic wrap and foil. They will stay fresh for up to 3 months.
21. More Recipes You Will Love: If you enjoyed the nutty, caramelized flavors of this Bundt cake, you have to try these other reader favorites:
22. The : Best Peanut Butter Brownies I've Ever Made - For the ultimate nut-lover's chocolate fix.
23. Make-: Ahead Pecan Pie Bars - All the flavor of pecan pie in an easy-to-carry bar format.
24. Chocolate : Chip Banana Bread - A classic way to use up pantry staples for a moist, delicious treat.
25. Final Thoughts: This Pecan Upside Down Bundt Cake is more than just a recipe; it's a guaranteed crowd-pleaser that brings people to the table. Whether you're making it for a holiday, a potluck, or just a Sunday family dinner, it never fails to impress.

SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/easy-pecan-upside-down-cake-recipe-better-than-pecan-pie/>