

## Easy Sock It To Me Cake (With Cake Mix Hack!)

There are a few reasons why this



OVEN  
375°F

TIME  
2 min

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### INGREDIENTS

For the Cake:

1 package (15.25 oz) Yellow Cake Mix: Your favorite brand works perfectly here.

1 cup Sour Cream: Full-fat is highly recommended for the richest moisture.

1/3 cup Vegetable Oil: Keeps the crumb tender.

1/4 cup Granulated Sugar: Just a touch more to balance the sour cream.

1/4 cup Water: To help hydrate the mix.

4 Large Eggs: Provides structure and that classic yellow cake richness.

For the Filling:

2 tablespoons Brown Sugar: For a deep, molasses-like sweetness.

2 tablespoons Ground Cinnamon: The star of the show.

1 cup Finely Chopped Pecans: Adds that signature Southern crunch.

For the Glaze:

2 cups Powdered Sugar: The base for our silky finish.

1/4 cup Milk: Adjust slightly for your preferred thickness.

1 teaspoon Vanilla Extract: Adds depth to the sweetness.

### DIRECTIONS

1. Preheat and : Prep Pan: Start by preheating your oven to 375°F (190°C). This is slightly higher than some cakes, which helps give the bundt a beautiful golden crust. Generously grease and flour a 10-inch bundt pan. Don't skip the flouring step; bundt pans are notorious for sticking!
2. Mix : Cake Ingredients: In a large stand mixer or with a hand mixer, combine the yellow cake mix, sour cream, vegetable oil, granulated sugar, water, and eggs. Start on a low speed to avoid a flour cloud, then crank it up to high for a solid 2 minutes. You want the batter to look smooth and slightly aerated.
3. Layer the : Batter: Pour approximately two-thirds of your batter into the prepared pan. Spread it evenly with a spatula.
4. Prepare : Filling: In a small bowl, whisk together the brown sugar, cinnamon, and chopped pecans. Sprinkle this mixture evenly over the batter in the pan, staying slightly away from the very edges to prevent the filling from sticking to the pan walls.
5. Add : Remaining Batter: Gently pour the remaining one-third of the batter over the filling. Use a knife or spatula to smooth it out, sealing the "sock it to me" surprise inside.
6. Bake: Place in the center of the oven and bake for 45 to 55 minutes. The cake is done when a toothpick inserted near the center comes out clean or with just a few moist crumbs.
7. Cooling is : Key: Let the cake sit in the pan for 25 minutes. This allows the structure to set so it doesn't fall apart when flipped. After 25 minutes, invert it onto a wire rack to cool completely.
8. Glaze: Once the cake is no longer warm to the touch, whisk your powdered sugar, milk, and vanilla until

smooth. Drizzle it over the top, letting it artfully drip down the ridges of the bundt.

## SWAPS & NOTES

Nut Alternatives: If you aren't a fan of pecans, walnuts are a

fantastic substitute.

If you have a nut allergy, you can omit the nuts entirely and double the cinnamon-sugar mixture for a "Cinnamon Roll" style cake.

Greek Yogurt: If you're out of sour cream, plain full-fat Greek

yogurt is an excellent 1:1 swap.

**Cake Mix Variations:** While yellow cake is traditional, using a butter recipe or French vanilla mix can add even more depth of flavor.

## TIPS FOR SUCCESS

**Don't Overmix:** While the instructions say 2 minutes on high, stop as soon as the batter is smooth.

Overmixing can lead to a "rubbery" texture.

**Room Temperature Eggs:** Use room temperature eggs so they emulsify better into the fat, resulting in a more even bake.

**Toasting the Pecans:** For an extra layer of flavor, lightly toast your chopped pecans in a dry skillet for 3-5 minutes before adding them to the cinnamon-sugar mix.

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

Original recipe: <https://chefmaniac.com/easy-sock-it-to-me-cake-with-cake-mix-hack/>