

Best Pecan Pie Cake Recipe for a Sweet and Nutty Treat

1 1/4 cups all-purpose flour



OVEN
350°F

TIME
2 min

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INGREDIENTS

- 2 cups chopped pecans
- 1 1/4 cups all-purpose flour
- 4 eggs
- 2 cups packed brown sugar
- 1 tablespoon vanilla extract
- 3/4 cup vegetable oil
- 1 scant teaspoon salt
- Powdered sugar (for dusting)

DIRECTIONS

1. Preheat the oven: Set your oven to 350°F and grease a 9x13-inch baking pan.
2. Mix eggs and sugar: In a large bowl, combine the eggs, brown sugar, and vanilla extract. Mix for about 2 minutes until smooth and slightly foamy.
3. Add wet ingredients: Stir in the vegetable oil and salt until well combined.
4. Incorporate flour: Mix in the flour until fully blended.
5. Fold in pecans: Gently fold in the chopped pecans.
6. Pour batter: Spread the batter evenly into the prepared pan.
7. Bake: Bake for 30 to 40 minutes, or until the edges are golden and the center is set.
8. Cool: Let the cake cool completely in the pan.
9. Slice and serve: Cut into squares and dust with powdered sugar before serving.

SWAPS & NOTES

Pecans: Fresh pecans give the best flavor.

Lightly toasting them beforehand can enhance their nuttiness.

Brown sugar: This is key for that rich, caramel-like flavor.

Dark brown sugar will give an even deeper taste.

TIPS FOR SUCCESS

One of the most important tips for this recipe is not to overbake.

You want the center to be set but still soft, as this helps keep that gooey, pecan pie-like texture.

Mixing the eggs and sugar until slightly foamy helps create a better structure and texture in the final cake.

Also, folding in the pecans gently ensures they are evenly distributed without overworking the batter.

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

Original recipe: <https://chefmaniac.com/best-pecan-pie-cake-recipe-for-a-sweet-and-nutty-treat/>