

Upside Down Pecan Bundt Cake

Introduction

The Upside Down Pecan Bundt Cake brings southern comfort straight to your kitchen. A rich brown sugar and butter mixture transforms into a golden caramel topping studded with toasted pecans. Beneath it lies a soft vanilla cake that stays moist, tender, and buttery. When you flip the pan, the magic happens: the topping becomes a glossy, nutty crown. This dessert looks bakery-made but takes less than an hour from start to finish. Perfect for breakfast, brunch, or a sweet finale, it's a recipe that impresses without stress.

The Allure of Upside Down Cakes

Why This Cake Captures Attention

Upside down cakes hold a unique charm. The sweet topping bakes at the bottom, sealing in flavor and creating a caramelized finish. When inverted, it unveils a picture-perfect glaze that requires no frosting. This version with pecans and brown sugar turns ordinary ingredients into an extraordinary treat. Each slice offers crunch from the nuts, sweetness from the syrup, and softness from the crumb. The contrast keeps every bite exciting.

Simplicity Meets Sophistication

What sets this recipe apart is its ease. You don't need special tools or advanced techniques—just a bundt pan and a few pantry staples. The cake's natural ridges capture the caramel and give it a professional look. Serve it warm for a gooey texture or cooled for clean, defined slices. For another bundt cake that blends elegance with comfort, explore the [Raspberry Bundt Cake with White Chocolate](#), a delicate combination of tart berries and creamy sweetness.

Upside Down Pecan Bundt Cake

Upside Down Pecan Bundt Cake

No reviews

- Author: [Aaron recipes](#)
- Total Time: [50 mins](#)
- Yield: [10 servings 1x](#)
- Diet: [Vegetarian](#)

[Print Recipe](#)

[Pin Recipe](#)

Description

A buttery Upside Down Pecan Bundt Cake layered with a caramelized brown sugar topping and toasted pecans over a moist vanilla cake. A stunning, easy dessert for brunch, breakfast, or after-dinner indulgence.

Ingredients

Copy to clipboard

Scale

1x2x3x

For the Pecan Topping:

- ☐ ½ cup packed light or dark brown sugar
- ☐ ¼ cup corn syrup
- ☐ ½ cup melted butter
- ☐ 1 cup chopped pecans
- ☐ ¼ teaspoon salt

For the Cake Batter:

- ☐ 1 box vanilla cake mix
 - ☐ ½ cup vegetable oil
 - ☐ 3 large eggs
 - ☐ 3 tablespoons sour cream
 - ☐ 1 cup water
 - ☐ Cook Mode Prevent your screen from going dark
-

Instructions

1. Preheat oven to 350°F (175°C). Grease a 10 inch bundt pan generously.
2. In a bowl, whisk melted butter, brown sugar, corn syrup, and salt until smooth.

3. Add chopped pecans and mix until evenly coated.
4. Spread pecan mixture into the prepared bundt pan, smoothing it into an even layer.
5. In a large bowl, whisk cake mix, eggs, oil, sour cream, and water until smooth.
6. Pour the batter over the pecan mixture and smooth the top.
7. Bake for 40–45 minutes or until a toothpick inserted comes out clean.
8. Cool the cake in the pan for 10 minutes before inverting onto a serving plate.
9. Tap the top gently before lifting to release the caramel topping.
10. Serve warm for a gooey texture or cooled for clean slices.

Notes

Serve warm with ice cream or whipped cream.

Store covered at room temperature up to 3 days or refrigerate up to 5 days.

Freeze wrapped slices up to 2 months. Warm briefly before serving for best texture.

- Prep Time: 10 mins
- Cook Time: 40 mins
- Category: Breakfast, Brunch, Dessert
- Method: Baking
- Cuisine: American

Nutrition

- **Serving Size:** 1 slice
- **Calories:** 460
- **Sugar:** 44g
- **Sodium:** 320mg
- **Fat:** 25g
- **Saturated Fat:** 6g
- **Unsaturated Fat:** 17g
- **Trans Fat:** 0g
- **Carbohydrates:** 55g
- **Fiber:** 1g
- **Protein:** 5g
- **Cholesterol:** 55mg

Did you make this recipe?

Share a photo and tag us—we can't wait to see what you've made!

Gathering the Right Ingredients

Building a Flawless Pecan Topping

The topping starts with brown sugar, butter, corn syrup, and salt. Light brown sugar delivers a gentle sweetness, while dark brown sugar adds a deeper molasses tone. Corn syrup keeps the caramel glossy and smooth. Melted butter ties everything together, ensuring richness and flavor. The salt prevents the topping from tasting overly sweet. Add chopped pecans last—they toast beautifully in the oven, giving the crown its signature crunch.

Crafting a Tender Vanilla Batter

Using a boxed vanilla cake mix simplifies the process without sacrificing taste. Vegetable oil adds lightness, eggs provide structure, and sour cream contributes moisture and tang. A cup of water thins the batter to the right consistency. These basic ingredients work harmoniously to create a cake that holds its shape yet remains melt-in-your-mouth soft. The batter's mild sweetness perfectly balances the rich caramel topping.

Preparing the Pecan Layer

Mixing the Caramel Base

Begin by whisking melted butter with brown sugar, corn syrup, and salt. The sugar should start to dissolve, forming a thick, shiny mixture. This base becomes the glossy glaze once baked. The aroma of warm butter and brown sugar instantly fills the kitchen, promising delicious results.

Adding the Pecans and Setting the Stage

Stir chopped pecans into the caramel until evenly coated. Pour the mixture into a well-greased 10-inch bundt pan, spreading it evenly with a spatula. Make sure the topping reaches into every ridge. When baked, those ridges will catch the caramel and form intricate patterns. Set the pan aside while you prepare the batter.

Mixing and Layering the Batter

Combining Ingredients Smoothly

In a large mixing bowl, combine the cake mix, eggs, vegetable oil, sour cream, and water. Use a hand mixer or whisk until the batter looks smooth and uniform. Stop as soon as the ingredients blend together; overmixing can make the cake dense. The batter should be thick but pourable, ready to settle neatly over the pecan mixture.

Layering for Perfect Balance

Pour the batter carefully over the pecan layer in the pan. Use a spatula to smooth the top and push the batter into all edges. Lightly tap the pan on the counter a few times to remove trapped air bubbles. This step ensures the cake bakes evenly and the topping forms an even caramel surface when inverted.

Baking to Golden Perfection

Achieving Even Baking

Preheat your oven to 350°F (175°C). Place the filled bundt pan in the center rack for consistent heat circulation. Bake for 40 to 45 minutes, checking at the 38-minute mark. The cake should rise evenly and turn golden brown. A toothpick inserted in the center should come out clean or with a few moist crumbs. The scent of toasted pecans and caramelized sugar signals that the cake is ready.

Cooling with Care

Remove the cake from the oven and set it on a cooling rack. Let it rest for exactly 10 minutes in the pan. This short waiting period allows the caramel to thicken slightly without hardening. Too soon, and the topping may run; too long, and it might stick. Timing is key to a clean release.

The Inversion and Presentation

Flipping for the Big Reveal

After the 10-minute rest, place a serving plate over the pan. Hold both securely and flip in one confident motion. Gently tap the top of the pan several times, then lift it away. The pecan topping will gleam with a caramel sheen. Any stray pecans can be pressed back into place while the topping is still warm.

Creating a Bakery-Worthy Look

Once flipped, the cake's natural ridges catch the caramel, creating a dramatic effect. For a polished finish, sprinkle extra toasted pecans on top. A light dusting of powdered sugar can enhance the contrast without masking the glaze. You can even drizzle a little maple syrup for added shine.

Serving and Pairing Ideas

How to Serve It Best

Serve the Upside Down Pecan Bundt Cake warm for a decadent, gooey texture. The caramel will be soft, and the cake moist. Pair it with vanilla ice cream or whipped cream for extra indulgence. If you prefer, let the cake cool completely for cleaner slices and a denser caramel layer. Either way, it remains rich and flavorful.

Pairings That Enhance Flavor

This cake pairs beautifully with coffee, black tea, or even bourbon for dessert. The nutty notes complement roasted beverages perfectly. For a brunch menu, serve it alongside fresh fruit or yogurt. Its sweet, buttery character balances savory breakfast dishes like bacon or ham.

Troubleshooting and Creative Twists

Avoiding Common Mistakes

Bundt cakes can be tricky to unmold, but a few small steps prevent frustration. Always grease the pan thoroughly with nonstick spray or butter and flour, paying attention to every ridge. Do not overbake; check for doneness early to avoid dryness. If your cake sticks, warm it in a 350°F oven for five minutes, then try inverting again. The heat loosens the caramel, making release easier.

Adding Your Own Flavor Spin

This recipe adapts easily. Swap pecans for walnuts or almonds for a new flavor. Add a teaspoon of cinnamon or nutmeg to the batter for warmth. Substitute half the water with buttermilk for a richer crumb. For a decadent holiday version, drizzle melted dark chocolate over the cooled cake. The combination of caramel, nuts, and chocolate turns this dessert into an irresistible showstopper.

Storage and Make-Ahead Tips

Storing for Freshness

Cover the cooled cake tightly with plastic wrap or keep it in an airtight container. It stays fresh at room temperature for up to three days. The caramel retains its glossy finish, and the cake remains soft. For longer storage, refrigerate it for up to a week. When serving, bring it back to room temperature to soften the topping.

Freezing and Reheating

This cake freezes beautifully. Wrap it tightly in plastic, then foil, and freeze for up to two months. Thaw overnight in the refrigerator and warm individual slices in the microwave for 10 to 15 seconds before serving. The caramel will regain its soft, gooey consistency, and the cake will taste freshly baked again.

Conclusion

The Upside Down Pecan Bundt Cake proves that effortless recipes can still create show-stopping desserts. The contrast of caramelized pecans and buttery cake delivers comfort and elegance in every bite. From preparation to presentation, each step is simple yet rewarding. Whether you bake it for a family breakfast, a holiday table, or an evening treat, this cake never disappoints. Its rich aroma, shiny glaze, and soft crumb make it unforgettable. With one easy flip, you transform ordinary ingredients into something extraordinary—a dessert that looks stunning, tastes incredible, and feels like pure homemade joy.