

Butter Pecan Cake- Original

(We have since updated this recipe—switching to AP flour and changing the sugar and pecan amounts also!)

## Ingredients

### **FOR THE BUTTERED PECANS (TO BE USED IN BATTER AS WELL AS ON TOP OF CAKE)**

- ☐ 2½ cups whole pecans (We will roast, then finely chop) (285g)
- ☐ 3 Tablespoons unsalted butter, melted (14g)
- ☐ pinch of salt (optional)

### **FOR THE CAKE**

- ☐ 3 sticks unsalted butter, softened (339g)
- ☐ 1 cup white/granulated sugar (200g)
- ☐ 2 cups light brown sugar (400g)
- ☐ 5 large eggs, room temperature (If in a hurry, place eggs in a bowl of warm water for five minutes to bring to room temperature.)
- ☐ 3 cups cake flour (342g)
- ☐ 1/2 teaspoon baking powder (2g)
- ☐ 1/2 teaspoon salt (2g)
- ☐ 1 cup sour cream (242g)
- ☐ 1/3 cup Milk (68g) (We use 2 percent or whole milk.)
- ☐ 1 Tablespoon vanilla extract (12g)
- ☐ 1½ cups Chopped, Finely Chopped Roasted Pecans (165g)

### **CARAMEL GLAZE**

- ☐ ½ stick unsalted butter (57g)
- ☐ 1 cup light brown sugar (packed into measuring cup) (217g)
- ☐ ½ cup heavy cream (126g)
- ☐ ½ teaspoon salt (2g)
- ☐ 1 teaspoon vanilla extract (4g)
- ☐ 1 Tablespoon light corn syrup (18g)

# Instructions

## FOR THE BUTTER PECANS

- Set oven to 350 degrees. Put 3 Tablespoons butter on baking sheet. When melted, (melts quickly) add 2 ½ cups pecans and toss to coat. Spread out pecans and bake 6 to 8 minutes, Stir, halfway through. They roast quickly. Sprinkle lightly with salt if you would like.
- Measure out 1 1/2 cups of the pecans and chop them finely. Set aside. These will be used in the batter. The rest will eventually be added to the top of the glazed cake.

## FOR THE CAKE

- Grease and flour a tube pan. **Preheat oven to 325 degrees F.** See Notes.
- In a separate bowl, whisk the cake flour, salt, and baking powder for 30 seconds to combine. Set aside for later.
- Mix the butter with the paddle attachment (if using a stand mixer) on medium speed until smooth. Gradually add the brown and white sugar and beat until light and fluffy 3 to 5 minutes.
- Next, add the eggs one at a time blending after each addition to incorporate.
- In a medium bowl or measuring cup, combine the vanilla extract, milk, and sour cream and set aside.
- While mixing at low speed, add the flour mixture alternately with the sour cream mixture to the butter, sugar, & egg mixture. Begin and end with the dry ingredients. (I add the flour mixture three times and the sour cream twice). Mix just until incorporated.
- Gently stir in the 1 1/2 cups finely chopped pecans. Scoop batter into the prepared bundt pan and smooth over the top with the back of a spoon to even it out.
- Bake at 325 degrees for 60–70 minutes. Baking times may vary and so check on the cake as it nears the 1 hour mark. When an inserted toothpick comes out clean or with just a few moist crumbs attached, it is ready.
- This makes approximately 8–8.5 cups of batter.

- Allow to cool in the pan for about 10 minutes before turning out.

## **FOR THE CARAMEL GLAZE**

- Using a medium size saucepan (deep enough to prevent boil over) melt the butter over medium heat.
- Add the brown sugar and the remaining ingredients and heat on medium high heat. Stir to blend, try to keep mixture off the sides of the pan.
- Once the mixture begins to boil, reduce the heat to low. Simmer for 6 minutes, checking often to make sure that it is not going to boil over. It should still be bubbling.
- After 6 minutes, remove from heat. Keep in mind that the caramel with thicken up a bit as it cools.
- You can pour it into a long glass casserole dish if you want it to cool more quickly. We often refrigerate to cool it off as well. Makes about 1 cup caramel sauce. It can be kept in the refrigerator in an airtight container up to 2 weeks.

## **ASSEMBLING THE CAKE**

- Once the caramel and cake have cooled, you can either spoon the caramel over the cake with a spoon, or pipe it onto the cake using a disposable piping bag (with the tip snipped away).
- Top with desired amount of remaining buttered pecans (either whole or chopped).
- Store the cake at room temperature in an airtight container or under a cake dome for 2-3 days.

## **Notes**

Cake Pan: We used a 15 cup bundt cake pan (with a baking capacity of 12 cups). This recipe has about 8-8.5 cups of batter.

You should not fill your pan more than  $\frac{2}{3}$  full of cake batter, to allow room for the cake to bake without overflowing.

Storage: Cake can be stored in an airtight container or cake dome at room temperature for 2-3 days.

Freezing: This cake can be frozen for up to three months! To freeze, wrap tightly in plastic wrap followed by aluminum foil.

Substitution for Cake Flour: If you have no cake flour, here is a substitution: For each cup of flour in a recipe, remove 2 Tablespoons of flour and replace with 2 Tablespoons cornstarch (cornflour in the UK). This recipe has 3 cups of flour so you will measure out 3 cups of all purpose flour, remove 6 Tablespoons and replace with 6 Tablespoons cornstarch, whisk to blend.