

# Carolyn's Caramel Pecan Pound Cake

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Cooking With Carolyn

## Ingredients

Yield: 12 to 16 Slices

**Note:** This cake rises so an “angel food” cake pan with a 10 cup capacity or more is best. Fluted bundt cake pans are not recommended.

## Cake Batter:

1½ Cups Light Brown Sugar, lightly packed  
1 Cup Granulated Sugar  
3 Sticks (1½ Cups) Unsalted Butter, room temperature  
5 Extra Large Eggs, room temperature  
2 Teaspoons Pure Vanilla Extract  
1 Cup Buttermilk, room temperature  
¾ Cup Chopped Pecans  
2½ Cups Cake Flour (Recommend: Swan's Down Cake Flour)  
1 Tablespoon Baking Powder  
½ Teaspoon Salt  
“Baking” Spray (Recommend: Pam or Baker's Joy)

## Topping:

4 Tablespoons Unsalted Butter  
1 Cup Light Brown Sugar, lightly packed  
½ Cup Light Corn Syrup  
2/3 Cup Heavy Whipping Cream  
1 Cup Chopped Pecans

## Directions

Preheat oven to 350 degrees

## Cake Batter:

In a large bowl, combine the butter, light brown sugar, and sugar and mix with a hand mixer (or stand mixer). Mix for about 3 minutes or until the mixture is fluffy and well blended. Scrap down the sides of the bowl. Add the eggs to the mixture mixing in one at a time making sure each one is well incorporated before adding the next. Add the vanilla extract and mix until combined. Set aside.

In another large bowl, sift the cake flour, baking powder and salt together. Add half of the flour mixture to the sugar-butter-egg mixture and mix on low speed just until most of the flour is mixed in. Scrap down the sides of the bowl. Then add the other half of the flour mixture and mix just until combined. Scrap down the sides of the bowl one last time. Finally, mix in the buttermilk. Using a spatula, fold  $\frac{3}{4}$  cup of chopped pecans into the completed cake batter. Spray the cake pan (a.k.a an angel food cake pan) with baking spray making sure to cover the entire inside surface area, including the middle cylinder. Pour the batter into the prepared cake pan and lightly give the pan a shake to even out the batter. Bake at 350 degrees, on the middle rack of the oven, for 55 minutes to 1 hour or until a wooden skewer is inserted and comes out clean.

Once the cake is done, let it cool in the pan for about 10 minutes. Next, turn the cake out onto a cooling rack and allow it to sit for a minimum of 1 hour. **(Note: Once the cake has been cooling for at least 45 minutes then move on to making the caramel pecan topping. If you make the topping too soon it could end up being too thick before the cake is cooled and it won't spread easily.)**

### **Caramel Pecan Topping:**

In a medium sized sauce pan over medium-high heat, combine the butter, light brown sugar, and light corn syrup. Stir until the sugar is dissolved. Allow the mixture to come up to a boil and continue to boil for about 3 to 4 minutes. Stir it periodically with a wooden spoon. **(Note: The mixture should start to become a little darker in color, but not burned. If it looks like it may boil over turn the heat down to medium heat.)**

Next, **TURN OFF THE HEAT** and stir in the heavy cream **(Note: It may bubble up a bit so be careful.)** Put the caramel back on the stove over medium heat and let it return to a boil for another 3 to 4 minutes. Turn off the heat and let it sit and thicken for about 10 minutes. Stir in 1 cup of chopped pecans and continue to cool for another 20 minutes or so.

Pour and spread all, or some, of the caramel pecan topping on top of the cooled pound cake. Any leftover topping can be used on other desserts. When cutting the cake, do not use a "sawing" or back and forth motion. Simply cut straight down.