Smokin’ Joe Lasher’s Upside-Down Georgia Pecan Cake

Prep time: 30 mins

Cook time: 25 mins

Serves: 20 slices

Ingredients:

2 ¼ cups all-purpose flour

1 tsp baking soda

½ tsp salt

2 sticks unsalted butter, softened to room temp

¾ cup granulated sugar

1 cup light brown sugar

2 large eggs, room temp

1 ½ tsp vanilla extract

½ cup whole fat sour cream

1 cup whole milk

Topping:

2 cups toasted, chopped Georgia Pecans

¾ cup shredded coconut

2/3 cup packed brown sugar

6 tbsp melted butter

2 tsp ground cinnamon

2 tsp vanilla extract

½ tsp salt

Instructions:

1. Preheat oven/smoker to 350° F. Line a 12x17 cake pan or baking dish with foil, bottoms and sides, then grease with non-stick cooking spray.
2. In medium mixing bowl, combine pecans, brown sugar, and coconut. Season with cinnamon and salt and stir. Spread the pecan mixture in the lined pan and drizzle with vanilla extract and melted butter.
3. In large mixing bowl, whisk together flour, baking soda, and salt, then set aside.
4. Using a mixer, beat the softened butter until creamy. Add brown sugar and granulated sugar and beat on high until mixed and creamy. Add one egg at a time and mix thoroughly, then add the sour cream and vanilla extract, scraping down sides of bowl as needed.
5. With mixer running on low speed, add the dry ingredients to the wet ingredients, alternating with the milk, just until incorporated. Do not over mix!
6. Spread the cake batter over the pecan mixture and smooth into a thin, even layer. Bake for 20-25 minutes or until the top is browned and an inserted toothpick into the center comes out clean.
7. Remove from oven and allow cake to cool in the pan for approx. 10 minutes. Run butter knife around the sides of the pan to loosen cake then invert onto a platter.
8. Let cool another 15-20 minutes before serving. Enjoy!