Sweet Alabama Pecanbread with Warm Honey Butter Glaze

Honey Butter Sweet Alabama Pecanbread

OVEN	TIME	PRINT	SAVE
350℉	40 min	Recipe Card	PDF

INGREDIENTS

For the Pecanbread:

1 cup unsalted butter, melted

1 cup honey

1 cup brown sugar

2 large eggs

1 teaspoon vanilla extract

2 cups all-purpose flour

1 teaspoon baking powder

‰ teaspoon salt

1 teaspoon cinnamon

1‰ cups chopped pecans

For the Honey Butter Glaze:

‰ cup unsalted butter

… cup honey

… cup brown sugar

‰ teaspoon vanilla extract

DIRECTIONS

1. Preheat and Prep: Preheat your oven to 350℉ (175℃).
2. Grease a 9x13-inch baking pan or line it with parchment paper.
3. Mix the Batter: In a large bowl, whisk together: Melted butter
4. Honey
5. Brown sugar
6. Beat in the eggs and vanilla extract until smooth.
7. Add the Dry Ingredients: In a separate bowl, whisk together: Flour
8. Baking powder
9. Salt
10. Cinnamon
11. Gradually fold the dry mix into the wet ingredients until just combined.
12. Stir in the chopped pecans.
13. Bake: Pour the batter into the prepared pan and spread evenly.
14. Bake for 30-35 minutes, or until a toothpick inserted comes out with a few moist crumbs.
15. Let cool slightly while you make the glaze.

SWAPS & NOTES

and Variations Add-ins : A handful of mini chocolate chips or dried cranberries would be a great twist.

Spice it up : Add a pinch of nutmeg for a deeper fall flavor.

Make it festive : Top with crushed candied pecans or a drizzle of cream cheese glaze for special occasions. ???
Step-by-Step Instructions 1 Preheat and Prep Preheat your

oven to 350℉ (175℃) .

Stir in the chopped pecans . 4 Bake Pour the batter into the prepared pan and spread evenly.

TIPS FOR SUCCESS

Don’t overbake : A few moist crumbs on the toothpick means it’s perfectly tender.

Use fresh pecans : Toasting them lightly before chopping adds even more flavor.

Cool slightly before glazing so the bread absorbs the glaze without getting soggy.

Use good honey : It really shines in this recipe!

More recipes: ChefManiac.com

Original recipe: https://chefmaniac.com/sweet-alabama-pecanbread-with-warm-honey-butter-glaze/