

This Buttery Pecanbread with Honey Glaze Is the Sweet Loaf of Your Dreams

Honey Butter Sweet Alabama Pecanbread ??



OVEN
350°F

TIME
60 min

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INGREDIENTS

For the Bread:

- 2 cups all-purpose flour
 - 1 cup granulated sugar
 - 1 teaspoon baking powder
 - $\frac{1}{2}$ teaspoon baking soda
 - $\frac{1}{4}$ teaspoon salt
 - 1 cup buttermilk
 - $\frac{1}{2}$ cup unsalted butter, melted
 - 2 large eggs
 - 1 teaspoon vanilla extract
 - 1 cup chopped pecans
- For the Honey Butter Glaze:
- $\frac{1}{2}$ cup honey
 - $\frac{1}{4}$ cup unsalted butter, melted
 - $\frac{1}{2}$ teaspoon vanilla extract

DIRECTIONS

- 1. Preheat Oven:** Preheat your oven to 350°F (175°C) and grease a 9x5-inch loaf pan (line with parchment paper for easy removal).
- 2. Mix Dry Ingredients:** In a large bowl, whisk together flour, sugar, baking powder, baking soda, and salt.
- 3. Mix Wet Ingredients:** In another bowl, combine buttermilk, melted butter, eggs, and vanilla extract. Whisk until smooth.
- 4. Combine & Fold:** Pour the wet ingredients into the dry and stir until just combined. Gently fold in chopped pecans (toasted if desired).
- 5. Bake:** Pour the batter into the prepared loaf pan and smooth the top. Bake for 55-60 minutes, or until a toothpick inserted in the center comes out clean.
- 6. Prepare the Glaze:** While the bread is baking, whisk together the honey, melted butter, and vanilla in a small bowl.
- 7. Glaze & Cool:** Once baked, let the bread cool for 10 minutes in the pan, then transfer to a wire rack. Brush the glaze generously over the warm bread and let it soak in for 10-15 minutes before slicing.

TIPS FOR SUCCESS

- Toast your pecans before folding them in for a deeper, nuttier flavor.
- Don't overmix the batter-just stir until the dry ingredients disappear.
- This bread is even better the next day, once the glaze fully sets.
- Store in foil or an airtight container to keep moist for 3-4 days.

