

## Sweet Alabama Pecan Bread: A Southern Classic with a Rich, Nutty Twist

potlucks, holiday gatherings, or Southern-themed brunches



OVEN  
**350°F**

TIME  
**35 min**

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### INGREDIENTS

- 1 cup granulated sugar
- 1 cup light brown sugar, packed
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- $\frac{1}{2}$  teaspoon salt
- 4 large eggs
- 1 cup vegetable oil
- 1 teaspoon vanilla extract
- $\frac{1}{2}$  cups chopped pecans

### DIRECTIONS

- Step 1: Preheat the Oven:** Set oven to 350°F (175°C). Grease and flour a 9x13-inch pan or line it with parchment paper.
- Step 2: Mix the Dry Ingredients:** In a medium bowl, combine granulated sugar, brown sugar, flour, baking powder, and salt. Mix until evenly blended.
- Step 3: Whisk the Wet Ingredients:** In a large bowl, whisk the eggs, vegetable oil, and vanilla extract until smooth.
- Step 4: Combine Everything:** Gradually add the dry mixture to the wet ingredients. Stir until just combined, then gently fold in the chopped pecans.
- Step 5: Bake:** Pour the batter into the prepared pan and spread evenly. Bake for 30-35 minutes, or until a toothpick inserted in the center comes out clean.
- Step 6: Cool and Serve:** Allow the bread to cool completely in the pan before slicing. Serve as-is, or add a dollop of whipped cream or scoop of vanilla ice cream for extra indulgence.

### SWAPS & NOTES

& Substitutions Pecans : Toast them lightly before folding in for deeper flavor.

Oil : Canola or avocado oil works just as well as vegetable oil.

Add shredded coconut, mini chocolate chips, or a pinch of cinnamon.

Pan size : A 9x13-inch pan is ideal, but you can also bake this in mini loaves or muffin tins with adjusted baking time.  
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## TIPS FOR SUCCESS

Don't overmix the batter-just fold until combined to keep the texture tender.

Cool completely before slicing, or the center may crumble.

Store in an airtight container to retain moisture for up to 5 days. ?

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

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