

Easy 2-Ingredient Pecan Butter - Rich, Smooth & Totally Addictive

Homemade Pecan Butter: Toasted, Creamy, and Unbelievably Good



OVEN
300°F

TIME
12 min

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INGREDIENTS

2 cups pecans
Pinch of salt

DIRECTIONS

1. **Step 1: Toast the Pecans:** Preheat your oven to 300°F (150°C). Spread pecans in a single layer on a parchment-lined baking sheet. Sprinkle lightly with salt.
2. Bake for 10-12 minutes, until they're golden and fragrant. Stir once halfway through. (Alternatively, toast in a dry skillet over medium heat, stirring constantly for about 3-4 minutes.)
3. **Step 2: Cool Slightly:** Let the toasted pecans cool for a few minutes so they don't overheat the food processor.
4. **Step 3: Blend:** Transfer the pecans to a food processor. Blend for 8-10 minutes, scraping down the sides as needed. The pecans will go through stages: crumbs -> thick paste -> smooth, glossy butter. Be patient - it will get creamy!
5. **Step 4: Store:** Once the texture is silky and spreadable, transfer to a clean jar with a tight-fitting lid. Store in the fridge for up to 3 weeks.

SWAPS & NOTES

& Swaps Salt: Use sea salt or flaky salt for better flavor than regular table salt.

Add-ins (Optional): A drizzle of maple syrup or honey for sweetness A pinch of cinnamon or vanilla for warm flavor A spoonful of cocoa powder for a chocolatey twist Other Nuts: Mix in almonds or cashews for a blendable nut butter combo.

TIPS FOR SUCCESS

The oils take time to release and emulsify - keep processing!

Use a powerful food processor or high-speed blender for the smoothest texture.

Let it cool before sealing to avoid condensation inside the jar.

Pecans have a naturally sweet, nutty flavor that doesn't need much help.

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

Original recipe: <https://chefmaniac.com/easy-2-ingredient-pecan-butter-rich-smooth-totally-addictive/>