

Pecan Praline Honey Butter - Sweet, Nutty, and Spreadable Bliss

Pecan Praline Honey Butter: A Sweet and Nutty Spread That Elevates Everything



OVEN
350°F

TIME
10 min

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INGREDIENTS

- 1/4 cup pecans
- 1 cup unsalted butter, at room temperature
- 1/3 cup honey
- 1 teaspoon pure vanilla extract
- 1/2 teaspoon ground cinnamon
- 1/8 teaspoon salt

DIRECTIONS

- 1. Toast the Pecans:** Preheat oven to 350°F. Finely chop pecans and spread them on a baking sheet. Toast for 5-7 minutes until golden and fragrant. Cool completely before using.
- 2. Whip the Butter:** In a bowl, mix softened butter, honey, vanilla, cinnamon, and salt until smooth and creamy.
- 3. Add Pecans:** Fold in the cooled toasted pecans until evenly distributed.
- 4. Serve:** Serve at room temperature on toast, croissants, pancakes, or even alongside dinner rolls. Store in the fridge and bring to room temp before serving.

SWAPS & NOTES

Add a spoonful of brown sugar for extra caramel vibes.

Use salted butter and skip the added salt for a more savory version.

Toast the Pecans Preheat oven to 350°F.

Finely chop pecans and spread them on a baking sheet.

TIPS FOR SUCCESS

Don't skip toasting the pecans-it enhances their flavor dramatically.

Use softened, not melted butter for the best creamy texture.

This butter keeps in the fridge for 1-2 weeks or can be frozen for later.

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

Original recipe: <https://chefmaniac.com/pecan-praline-honey-butter-sweet-nutty-and-spreadable-bliss/>