

Sweet and Nutty Pecan Praline Honey Butter - Perfect for Brunch

Pecan Praline Honey Butter - A Sweet Southern Spread You'll Want on Everything



OVEN
350°F

TIME
7 min

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INGREDIENTS

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

DIRECTIONS

- 1. Toast the : Pecans:** Preheat your oven to 350°F. Finely mince pecans, spread on a baking sheet, and toast for 5-7 minutes until golden and fragrant. Cool completely.
- 2. Mix the : Butter Base:** In a mixing bowl, whip softened butter with honey, vanilla, cinnamon, and salt until smooth and creamy.
- 3. Fold in the : Pecans:** Gently stir in your cooled toasted pecans.
- 4. Serve and : Store:** Spoon into a jar or ramekin. Serve at room temperature. Store in the fridge for up to two weeks-just let it soften before using.

SWAPS & NOTES

Butter : Unsalted is best for balance, but salted butter works-just reduce added salt.

Honey : Use a local wildflower or clover honey for deeper flavor.

Nuts : Try walnuts or almonds if you don't have pecans, though pecans offer the best praline-like profile.

Add-ins : A pinch of nutmeg or orange zest can give it a holiday twist.

TIPS FOR SUCCESS

Use room temp butter for easy mixing.

Don't skip toasting the pecans-it deepens flavor and adds a crunchy contrast.

Double the recipe and gift a jar during the holidays-it's always a hit.

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

Original recipe: <https://chefmaniac.com/sweet-and-nutty-pecan-praline-honey-butter-perfect-for-brunch/>