

Honey Butter Sweet Alabama Pecan Bread: A Southern Treat

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OVEN
350°F

TIME
5-10 min

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INGREDIENTS

to bake this glorious Honey Butter Sweet Alabama Pecan Bread:

For the Honey Butter Glaze: 1/4 cup (1/2 stick) unsalted butter , melted 2 tablespoons honey 1/2 cup powdered sugar , sifted 1-2 tablespoons milk or cream:

DIRECTIONS

1. Steps for the : Recipe
2. Let's bake this delightful : Southern treat!
3. Preheat : Oven & Prepare Pan:
4. Preheat your oven to 350°F (175°C). Grease and flour a 9x5 inch loaf pan, or line with parchment paper leaving an overhang on the sides for easy lifting.
5. Combine : Dry Ingredients:
6. In a medium bowl, whisk together the all-purpose flour, baking powder, baking soda, salt, and ground nutmeg. Set aside.
7. Cream : Butter & Sugars:
8. In a large mixing bowl, using an electric mixer, cream together the softened butter, granulated sugar, and packed light brown sugar until light and fluffy, about 2-3 minutes.
9. Add : Wet Ingredients:
10. Beat in the eggs one at a time, mixing well after each addition. Stir in the vanilla extract.
11. Alternate : Dry and Wet:
12. Gradually add the dry ingredients to the butter mixture, alternating with the buttermilk, beginning and ending with the flour mixture. Mix on low speed until just combined after each addition. Do not overmix.
13. Fold in : Pecans:
14. Gently fold in the chopped pecans until just evenly distributed throughout the batter.
15. Pour and : Bake:
16. Pour the bread batter into your prepared loaf pan, spreading evenly.

17. Bake for 55-65 minutes, or until a wooden skewer or toothpick inserted into the center of the bread comes out clean. If the top is browning too quickly, you can loosely tent it with aluminum foil during the last 15-20 minutes of baking.
18. Cool : Slightly:
19. Let the bread cool in the loaf pan on a wire rack for 10-15 minutes.
20. Make the : Honey Butter Glaze:
21. While the bread is cooling slightly, in a small bowl, whisk together the melted butter, honey, and sifted powdered sugar until smooth. Gradually whisk in 1-2 tablespoons of milk or cream until you reach a smooth, drizzly consistency.
22. Glaze and : Cool Completely:
23. While the bread is still warm in the pan, pour about half of the honey butter glaze evenly over the top. Let it absorb for a few minutes. Carefully lift the bread out of the pan and transfer it to the wire rack. Drizzle the remaining glaze over the top, letting it drip down the sides. Garnish with a few extra chopped pecans if desired. Let the bread cool completely before slicing and serving for the best texture.

SWAPS & NOTES

Pecans: Chopped pecans are essential for this recipe.

Toasting them lightly before adding them to the batter can enhance their nutty flavor even more!

Buttermilk: Buttermilk adds moisture and tenderness to the bread, reacting with the baking soda for a good rise.

If you don't have buttermilk, you can make a quick substitute: add 1/2 tablespoon of white vinegar or lemon juice to a measuring cup, then fill the rest of the cup with regular milk until it reaches 1/2 cup.

TIPS FOR SUCCESS

Room Temperature Ingredients: Ensure your butter, eggs, and buttermilk are at room temperature.

This helps them combine smoothly and contributes to a tender crumb.

Don't Overmix: Overmixing the batter will develop gluten, leading to a tough, dry bread.

Cool Before Slicing: Although it's tempting, letting the bread cool completely allows it to set properly, preventing it from crumbling when sliced.

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

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