

## Alabama Sweet Bread: A Rich Southern Classic with Toasted Pecans

2 cups chopped pecans, toasted



**OVEN**  
**350°F**

**TIME**  
**30 to 35 min**

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### INGREDIENTS

- 2 cups chopped pecans, toasted
- 1 1/2 cups self-rising flour
- 1 cup brown sugar, packed
- 1 cup white granulated sugar
- 1 cup vegetable oil
- 4 large eggs
- 1 teaspoon vanilla extract
- 1/4 teaspoon salt

### DIRECTIONS

- 1.** Preheat the oven: Preheat your oven to 350°F and grease a 9x13-inch baking dish well so the sweet bread releases easily after baking.
- 2.** Mix the wet ingredients: In a large mixing bowl, combine the brown sugar, granulated sugar, vegetable oil, and eggs. Mix until the mixture is smooth and creamy.
- 3.** Add the vanilla: Stir in the vanilla extract until fully incorporated.
- 4.** Add the dry ingredients: Mix in the self-rising flour and salt, stirring until everything is combined and no dry streaks remain.
- 5.** Fold in the pecans: Add the toasted chopped pecans and fold them in by hand so they are evenly distributed throughout the batter.
- 6.** Transfer to the pan: Pour the batter into the prepared baking dish and spread it evenly.
- 7.** Bake: Bake for 30 to 35 minutes, or until the top is golden brown and a toothpick inserted into the center comes out clean.
- 8.** Cool and slice: Let the sweet bread rest in the pan for about 10 minutes before cutting into squares and serving.

### SWAPS & NOTES

Toasted pecans are one of the stars of this recipe, so it is worth taking a few extra minutes to toast them before mixing the batter.

That simple step brings out their natural richness and gives the finished bread much more flavor.

Self-rising flour helps keep the recipe easy, since it already includes leavening.

If you are using it, make sure it is fresh for the best rise and

texture.

## TIPS FOR SUCCESS

Toast the pecans before adding them to the batter.

It is a small step, but it adds a lot of flavor.

Be careful not to overmix once the flour goes in, since that can affect the texture and make the bread a little heavier than intended.

Greasing the pan well is important because the sugary batter can cling to the edges as it bakes.

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

Original recipe: <https://chefmaniac.com/alabama-sweet-bread-a-rich-southern-classic-with-toasted-pecans/>