

Pecan Honey Butter

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AllRecipes.com

Yield: 1 pint

*1/2 cup pecan halves
1 pound unsalted butter
1/4 cup honey, strained or
extracted*

Preheat the oven to 350 degrees.

Place the pecan halves on a baking sheet. Bake until toasted, 5 to 8 minutes. Let cool to room temperature. Chop into pieces.

In a stand mixer fitted with the paddle attachment, place the pecans and butter. Blend for 3 to 5 minutes, stopping as needed to scrape down the sides of the bowl with a spatula. Reduce the speed to low and add the honey. Blend until well mixed.

On a sheet of plastic wrap, form the butter into a roll. Wrap tightly in the wrap.

Chill until firm.

Cut into coins to serve.

If you don't have honey, you could use brown sugar, a dash of cinnamon and a pinch of salt.

You can also add 1/2 teaspoon of pecan flavoring, if desired.

Per Serving (excluding unknown items): 3873 Calories; 405g Fat (91.2% calories from fat); 8g Protein; 80g Carbohydrate; 4g Dietary Fiber; 994mg Cholesterol; 54mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 80 1/2 Fat; 4 1/2 Other Carbohydrates.