

# Toasted Pecan Butter

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AllRecipes.com

**Yield: 1 3/4 cups**

*1/2 cup pecans, finely  
chopped  
1/4 cup brown sugar  
1 cup salted butter  
1 teaspoon vanilla extract*

Preheat the oven to 325 degrees.

Spread the pecans onto a baking sheet. Toast in the oven until they start to turn golden brown and become fragrant, about 15 minutes. (Watch carefully as they bake, they burn quickly.) Set aside to cool to room temperature.

In a food processor, place the sugar, butter and vanilla. Pulse several times to thoroughly combine. The butter will be slightly fluffy. Sprinkle in the cooled pecans. Pulse several times to combine. For more finely ground pecans, pulse several more times.

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.

*Serve with toast, rolls and  
biscuits. Yummy with  
pancakes, waffles and  
croissants.*

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Per Serving (excluding unknown items): 509 Calories; 37g Fat (61.9% calories from fat); 4g Protein; 46g Carbohydrate; 4g Dietary Fiber; 0mg Cholesterol; 15mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 7 Fat; 2 1/2 Other Carbohydrates.