

PECAN BUTTER

SUPPLIES & INGREDIENTS

2 cups toasted pecans (salted or unsalted)*

½ teaspoon vanilla extract

⅛ teaspoon salt (omit if using salted nuts)

⅛ teaspoon cinnamon

DIRECTIONS

1. Add pecans to food processor and process for about 3 to 4 minutes. (You'll see them start out crumbly, then get gradually creamier and creamier.)
2. Add vanilla, salt and cinnamon. Scrape down the bowl and process again for about 1 minute. Taste and add additional salt as necessary.

