

EASY HONEY ROASTED PECAN BUTTER

Ingredients

- 2 cups raw pecan halves
- 2 tbsp raw honey
- ½ tsp pure vanilla extract
- ¼ tsp fine grain sea salt

Instructions

1. Preheat your oven to 300 degrees and line a baking sheet with parchment paper. In a bowl, melt the honey and toss with the pecans to evenly coat.
2. Spread the pecans out on the baking sheet in a single layer and roast in the preheated oven for 10 minutes. Remove promptly to avoid burning.
3. Allow the pecans to cool for a few minutes, then transfer to your food processor or high speed blender
4. Process on high speed for a few minutes until a paste begins to form. Stop, scrape the sides of the bowl, and continue to process for another 5 minutes or so, stopping again once to scrape the bowl.
5. Once a creamy butter forms, add the vanilla and salt and process just to combine. Done! Transfer all the honey roasted pecan butter to a glass jar with a lid and enjoy! Store covered in the refrigerator.

