



REAL TEXAS RECIPES

Real Texas Cinnamon Pecan Bread

Ingredients

Filling

1/4 cup Sugar
1/2 cup toasted Pecans, chopped
1 1/2 teaspoon Cinnamon, ground

Bread

1 3/4 cups All-Purpose Flour
1 1/2 teaspoons Baking Powder
1/4 teaspoon Baking Soda
1/4 teaspoon Kosher Salt
1 cup Sugar
1/4 cup Butter, softened
1 Egg
1 tablespoon Vanilla Bean Paste (or 1 1/4 teaspoon Vanilla Extract)
3/4 cup Milk

Icing

1 cup Powdered Sugar
1/4 teaspoon Vanilla Extract
1 to 2 tablespoons Whole Milk
3 tablespoons toasted Pecans, chopped



REAL TEXAS RECIPES



Preparing the Filling

Chop the pecans coarsely. Put on a cookie sheet and toast in a toaster oven or in a regular oven at 350F degrees, until they are a toasted color.



Put the toasted pecans in a bowl, add sugar, and ground cinnamon. Mix and set aside.



REAL TEXAS RECIPES



Preparing the Batter

With a fork, sift flour, baking powder, salt and baking soda.

Set the bowl aside.



Beat sugar and softened butter until it's light and fluffy.



REAL TEXAS RECIPES



Add eggs and mix well.



Now the secret ingredient: instead of vanilla extract I use "Singing Dog Vanilla Bean Paste", you can order online. Or you can use the vanilla extract.



REAL TEXAS RECIPES



Add the vanilla bean paste to the mixture. Mix it thoroughly.



Add alternately the flour and milk. Do this in 3 parts ending with the flour mixture.



REAL TEXAS RECIPES



Spray a loaf pan with oil. In thirds pour the batter in the pan.



Layering the Bread

Pour one third of the batter into the bottom of the oiled loaf pan.



REAL TEXAS RECIPES



Sprinkle half of the filling over the batter.



Spread another third of the batter on top of this layer.



REAL TEXAS RECIPES



Sprinkle the rest of the filling on top of the batter.



Spread the last third of the batter over this layer.



REAL TEXAS RECIPES



Take a knife and create a swirl all the way through all the layers of the batter. Put in a pre-heated oven at 350F degrees for approximately an hour or until a cake tester comes out clean, or you can use toothpick.



Frosting

In a small bowl, add just enough milk to dissolve the powdered sugar or to the consistency of frosting.



REAL TEXAS RECIPES



The consistency needs to be thick, but thin enough so it can be drizzled.



Drizzle the frosting over the bread.



REAL TEXAS RECIPES



Spread the frosting over the top of the bread.



Sprinkle the reserved pecans on top of the bread.

Set aside for approximately 30 minutes or until the frosting has hardened.