

The Pecan Cookbook

419 Recipes

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Pecan Pie Bars

Ingredients

2 cups Pillsbury BEST® All Purpose Flour
1/4 cup firmly packed brown sugar
1/2 cup butter or margarine
1 1/2 cups chopped pecans
1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk
3 eggs, beaten
2 tablespoons lemon juice

Directions

Preheat oven to 350 degrees F. In medium bowl, combine flour and brown sugar; cut in butter until crumbly.

Press mixture on bottom of 13x9-inch baking pan. Bake 10 to 15 minutes.

In small bowl, combine pecans, sweetened condensed milk, eggs and lemon juice; pour over crust. Bake 25 minutes or until filling is set.

Cool. Cut into bars. Store leftovers covered at room temperature.

Pecan Salmon Casserole

Ingredients

1 (16 ounce) package small shell pasta
2 medium onions, finely chopped
1/2 pound sliced fresh mushrooms
1/4 cup butter, cubed
2 (10.75 ounce) cans condensed cream of mushroom soup, undiluted
1 1/2 cups milk
2 teaspoons Worcestershire sauce
1 teaspoon salt
1/2 teaspoon pepper
2 (14.75 ounce) cans salmon, drained, bones and skin removed
2 cups frozen peas
1 cup chopped pecans, toasted
1 (2 ounce) jar diced pimientos, drained
1/2 cup crushed potato chips

Directions

Cook pasta according to package directions. Meanwhile, in a large skillet, saute the onions and mushrooms in butter until tender. Stir in the soup, milk, Worcestershire sauce, salt and pepper until blended; bring to a boil. Remove from the heat.

Drain pasta. Add the pasta, salmon, peas, pecans and pimientos to the skillet. Transfer to a greased shallow 3-qt. baking dish. Cover and bake at 350 degrees F for 30-35 minutes or until heated through. Sprinkle with potato chips.

Pecan Fondant Logs

Ingredients

1/3 cup butter
1/3 cup light corn syrup
1 teaspoon vanilla extract
1/2 teaspoon salt
1 (16 ounce) package
confectioners' sugar, sifted
2 cups chopped pecans

Directions

In a large bowl, blend together the margarine, corn syrup, vanilla and salt.

Add confectioners sugar and mix well. Knead with hands and shape into rolls about 2 inches long and 1/2 inch thick. Roll in crushed pecans and refrigerate until ready to serve.

Variation: If desired, prepare mocha logs by adding two teaspoons of instant coffee powder to the fondant before rolling into logs.

Coconut-Pecan Pie

Ingredients

3 eggs
1 1/2 cups sugar
1/2 cup butter or margarine,
melted
2 teaspoons lemon juice
1 teaspoon vanilla extract
1 1/4 cups flaked coconut
1/2 cup coarsely chopped pecans
1 (9 inch) unbaked pastry shell

Directions

In a mixing bowl, beat eggs. Add sugar, butter, lemon juice and vanilla; mix well. Stir in coconut and pecans; pour into pie shell. Bake at 350 degrees F for 45-50 minutes or until set. Cool completely. Store in the refrigerator.

Pecan Crusted Chicken Salad

Ingredients

1 cup creamy garlic salad dressing
1 cup finely chopped pecans
4 skinless, boneless chicken breast halves
1 head romaine lettuce leaves, torn into 1/2 inch wide strips
1 (15 ounce) can mandarin oranges, drained
1 cup dried cranberries
4 ounces blue cheese, crumbled
1/2 cup Ranch dressing

Directions

Preheat oven to 400 degrees F (200 degrees C).

Place the creamy garlic dressing and pecans in separate bowls. Dip each chicken breast in the dressing then in the pecans to coat. Arrange chicken on a baking sheet.

Bake chicken 25 minutes in the preheated oven, until juices run clear. Cool slightly, and cut into strips.

On serving plates, arrange equal amounts of the lettuce, mandarin oranges, cranberries, and blue cheese. Top with equal amounts chicken, and serve with Ranch dressing.

Peach Pecan Sweet Potatoes

Ingredients

6 sweet potatoes, peeled and sliced
1 (16 ounce) package frozen peach slices
1/4 cup butter
1 tablespoon lemon juice
1/2 cup brown sugar
1/2 teaspoon ground ginger
1/4 cup coffee flavored liqueur
1/2 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a medium baking dish.

Arrange 1/2 the sweet potatoes in the bottom of the prepared baking dish. Layer with 1/2 the peaches, and dot with 1/2 the butter. Repeat layering with remaining sweet potatoes and peach slices. Sprinkle evenly with lemon juice, brown sugar, and ginger. Dot with remaining butter, and sprinkle with coffee flavored liqueur.

Cover, and bake 1 hour in the preheated oven, or until sweet potatoes are tender. Remove cover, sprinkle with pecans, and continue baking 10 to 15 minutes before serving warm.

Butterscotch Pecan Cookies

Ingredients

1 (18.25 ounce) package butter cake mix
1 (3.4 ounce) package instant butterscotch pudding mix
1/4 cup all-purpose flour
3/4 cup vegetable oil
1 egg
1 cup chopped pecans
1 cup butterscotch chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, stir together the cake mix, instant pudding and flour. Add oil and egg, mix until well blended. Stir in the pecans and butterscotch chips. Batter will be somewhat crumbly.

Scoop cookies with a small ice cream scoop or compress 1 tablespoon of dough into a ball. Place 2 inches apart on the prepared cookie sheets. Bake for 10 to 12 minutes in the preheated oven, until the edges are just starting to brown. Allow cookies to cool for 2 minutes before removing from baking sheet to cool on wire racks.

Zucchini with Pecans

Ingredients

1 1/2 cups julienned zucchini
1 teaspoon olive or vegetable oil
1/4 teaspoon garlic salt
Dash pepper
2 tablespoons toasted, chopped pecans

Directions

In a skillet, saute zucchini in oil for 5 minutes or until crisp-tender. Sprinkle with garlic salt, pepper and pecans. Serve immediately.

Apple, Pecan, Cranberry, and Avocado Spinach

Ingredients

1 cup baby spinach leaves
1 tablespoon dried cranberries
1 tablespoon chopped salted pecans
1/2 apple, cored and diced
1 tablespoon diced red onion
2 tablespoons grated carrot
1/4 avocado, peeled and diced
1 tablespoon balsamic vinaigrette
salad dressing, or to taste

Directions

Place spinach, cranberries, pecans, apple, onion, carrot, and avocado into a bowl. Drizzle with balsamic vinaigrette, and toss to coat.

Pecan French Toast

Ingredients

4 eggs
2/3 cup orange juice
1/3 cup milk
1/4 cup white sugar
1/4 teaspoon nutmeg
1/4 teaspoon vanilla extract
1/2 (1 pound) loaf Italian bread,
cut into 1 inch slices
1/3 cup butter, melted
1/2 cup chopped pecans
2 tablespoons grated orange zest

Directions

In a large bowl, beat together eggs, orange juice, milk, sugar, nutmeg and vanilla extract. Place bread slices in a tightly spaced single layer in the bottom of a flat dish or baking pan. Pour milk mixture over bread, cover and refrigerate overnight, turning once.

When ready to cook, preheat oven to 350 degrees F (175 degrees C).

Coat a jelly roll pan, or rimmed baking sheet, evenly with the melted butter. Arrange soaked bread slices in a single layer on pan. Sprinkle evenly with orange peel and pecans.

Bake in preheated oven until golden, 20 to 25 minutes. Check slices during last 10 minutes of baking time to avoid burning.

Asparagus with Pecans and Parm

Ingredients

1 bunch asparagus spears, ends trimmed
2 tablespoons butter
1 (8 ounce) package sliced mushrooms
1 onion, minced
1/2 cup coarsely chopped pecans
1/2 teaspoon garlic powder
1/2 teaspoon dried basil
1/4 teaspoon salt
1/4 teaspoon black pepper
1/2 cup freshly grated Parmesan cheese

Directions

Steam the asparagus spears in a basket-style steamer over boiling water until tender, 5 to 10 minutes. Drain and remove to a serving dish; keep warm.

Meanwhile, melt half of the butter in a large skillet over medium-high heat. Once melted (it's ok if it begins to brown), stir in the sliced mushrooms, and cook until they brown, soften, and begin to release their liquid; pour into a serving dish, and set aside. Melt the remaining butter in the skillet, and stir in the onions. Cook until the onions soften and turn translucent, about 3 minutes. Season with garlic powder, basil, salt and pepper. Stir in the chopped pecans, and cook for a minute more.

Sprinkle the onion mixture with half of the Parmesan cheese, and stir in the reserved mushrooms. Pour over the asparagus in the serving dish and sprinkle with remaining cheese.

Caramel Pecan Bars

Ingredients

1 1/2 cups crushed vanilla wafers
1/4 cup butter or margarine,
melted
2 cups semisweet chocolate chips
1 cup chopped pecans
1 (12 ounce) jar caramel ice cream
topping

Directions

In a bowl, combine the wafer crumbs and butter. Press into a greased 13-in. x 9-in. x 2-in. baking pan. Sprinkle with chocolate chips and pecans. In a microwave, heat caramel topping on high for 1-2 minutes or until warm. Drizzle over the top. Bake at 350 degrees F for 10 minutes or until chips are melted. Cool on a wire rack.

Butter Pecan Cookies

Ingredients

1 cup butter, softened
2/3 cup packed brown sugar
1 egg
2 cups all-purpose flour
1/2 teaspoon salt
1 1/2 cups pecan halves

Directions

In a large bowl, cream butter, brown sugar and egg. Mix until well blended.

Slowly add flour and salt and mix well. Cover and refrigerate for at least one hour.

Preheat oven to 375 degrees F.

Roll one inch pieces of dough into balls and place 2 inches apart on cookie sheets. Flatten balls with the bottom of a glass dipped in flour. Press a pecan into top of dough.

Bake 10 to 12 minutes until lightly colored.

Pumpkin Pecan Pie

Ingredients

3/4 cup packed brown sugar
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
1 cup canned or cooked pumpkin
3 eggs, lightly beaten
1/2 cup dark corn syrup
1 teaspoon vanilla extract
1 (9 inch) unbaked pastry shell
3/4 cup coarsely chopped pecans
20 pecan halves
Whipped cream

Directions

In a large mixing bowl, combine brown sugar, cinnamon and salt. Add pumpkin, eggs, corn syrup and vanilla; beat well. Pour into the pastry shell. Sprinkle with chopped pecans. Place pecan halves around the outer edge of filling. Bake at 425 degrees F for 15 minutes. Reduce the heat to 350 degrees F; bake 25 more minutes or until a knife inserted near the center comes out clean. Cool. Serve with whipped cream if desired.

Toasted Coconut, Pecan, and Caramel Pie

Ingredients

2 (9 inch) pie shells, baked
1/4 cup butter
1 (8 ounce) package flaked coconut
1/2 cup chopped pecans
1 (8 ounce) package cream cheese, softened
1 (14 ounce) can sweetened condensed milk
1 (12 ounce) container frozen whipped topping, thawed
1 (12 ounce) jar caramel ice cream topping

Directions

In a medium skillet, melt butter or margarine over medium heat. Add coconut and pecans. Toss well, and saute until coconut is lightly browned. Set aside to cool.

In a large mixing bowl, beat cream cheese until fluffy. Add condensed milk and mix until smooth. Fold in whipped topping. Spread 1/4 of cream cheese mixture into each pastry shell. Sprinkle 1/4 of coconut mixture over each pie. Drizzle 1/2 of caramel topping over each coconut layer. Follow with remaining cream cheese mixture, then remaining coconut mixture.

Pies may be served chilled or frozen.

Orange Pecan Cake

Ingredients

1/2 cup butter, softened
1 cup white sugar
3/4 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
1 cup sour cream
2 tablespoons orange zest
1 7/8 cups all-purpose flour
3/4 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
3/4 cup chopped pecans
1/4 cup orange juice
2 tablespoons brandy-based
orange liqueur (such as Grand
Marnier®)

Directions

Stir together the flour, baking powder, baking soda, and salt.

In a large bowl, cream the butter or margarine, 3/4 cup granulated sugar, and brown sugar. Beat in eggs, then add vanilla, sour cream, and orange rind. Beat the flour mixture into the creamed mixture. Stir in the pecans. Pour the batter into a greased and floured tube pan.

In a small bowl, mix together the remaining 1/4 cup sugar, the orange juice, and the liqueur.

Bake at 350 degrees F (175 degrees C) for 1 hour, or until it tests done with a toothpick. Pour the orange juice mixture over the hot cake. Transfer to a rack to cool.

Cinnamon-Curry Pecans

Ingredients

1 cup water
1 cup white sugar
1/2 teaspoon vanilla extract
1/2 teaspoon baking powder
1 teaspoon ground cinnamon
1/2 teaspoon red curry powder
1 1/2 cups pecan halves

Directions

Bring water and sugar to a boil in a saucepan over medium-high heat. Heat to between 234 and 240 degrees F (112 to 116 degrees C), or until a small amount of syrup dropped into cold water forms a soft ball that flattens when removed from the water and placed on a flat surface, about 15 minutes. Lightly oil a baking sheet.

Remove the syrup from the stove, then stir in the vanilla extract, baking powder, cinnamon, and curry powder. Add the pecan halves, return the saucepan to the stove, and stir until the pecans are well coated with the sugar mixture. Continue cooking and stirring until the sugar sticks to and hardens on the pecans, about 5 minutes. Spread out onto prepared cookie sheet and allow to cool to room temperature before breaking into individual pieces.

Herbed Pecan Stuffing

Ingredients

8 cups day-old multi-grain bread cubes
3/4 cup golden raisins
1/2 cup apple juice
4 celery ribs, diced
1 large onion, chopped
3 garlic cloves, minced
1/4 cup olive or vegetable oil
1 cup minced fresh parsley
1 1/2 teaspoons salt
1 1/2 teaspoons rubbed sage
3/4 teaspoon dried thyme
1/2 teaspoon fennel seeds, crushed
1/4 teaspoon pepper
1 egg
1 1/2 cups chicken broth
1 1/2 cups toasted, coarsely chopped pecans

Directions

Place bread cubes in a single layer on an ungreased baking sheet. Bake at 225 degrees F for 30-40 minutes, tossing occasionally, until partially dried. Meanwhile, combine the raisins and apple juice in saucepan; bring to a boil. Remove from the heat; let stand for 15 minutes. In a large skillet or Dutch oven, saute celery, onion and garlic in oil until tender. Add parsley, salt, sage, thyme, fennel seeds and pepper; mix well. Remove from the heat. Beat egg and broth; add to vegetable mixture with the bread cubes and raisin mixture. Toss well. Stir in pecans. Transfer to a greased 13-in. x 9-in. x 2-in. baking dish. Cover and bake at 325 degrees F for 30 minutes. Uncover and bake 15-20 minutes longer or until lightly browned.

Elizabeth Dole's Pecan Roll Cookies

Ingredients

1 cup butter, softened
1/4 cup confectioners' sugar
1 tablespoon cold water
1 teaspoon vanilla extract
2 cups all-purpose flour
2 cups chopped pecans
1/3 cup confectioners' sugar for decoration

Directions

Preheat oven to 275 degrees F (135 degrees C).

Beat butter or margarine and sugar until creamy. Beat in water and vanilla. Gradually beat in flour. Stir in chopped pecans.

With floured hands, roll 2 teaspoons dough for each cookie into an oblong shape. Press slight indentation down the center of each cookie with a knife.

Bake on greased baking sheets for 45 minutes. Roll in confectioners' sugar while still warm.

Spiced Pecans

Ingredients

1 egg white, lightly beaten
1 tablespoon water
3 cups pecan halves
1/2 cup white sugar
1/2 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon ground nutmeg

Directions

Preheat oven to 350 degrees F (175 degrees C). Line a baking sheet with aluminum foil.

In a small bowl beat the egg white with the water. Stir in the pecans, mixing until well moistened.

In a small bowl, mix together sugar, salt, cinnamon, cloves and nutmeg. Sprinkle over the moistened nuts. Spread nuts on prepared pan.

Bake in preheated oven for 30 minutes, stirring once or twice. Be careful not to overcook and burn the nuts.

Pecan Cheddar Crisps

Ingredients

1/2 cup butter or margarine,
softened
1/2 cup finely shredded Cheddar
cheese
1 cup all-purpose flour
1/4 teaspoon paprika
1/4 teaspoon salt
1/2 cup pecan halves

Directions

In a mixing bowl, cream the butter and cheese. Combine flour, paprika and salt; add to creamed mixture.

Shape dough into 1-in. balls. Place 2 in. apart on ungreased baking sheets. Top each with a pecan; press down to flatten. Bake at 350 degrees F for 15-20 minutes or until golden brown. Remove to wire rack to cool.

Pecan Crusted Pork Chops

Ingredients

2 cups pecans
1 teaspoon salt
1/4 teaspoon freshly ground black pepper
1/2 cup all-purpose flour
3 eggs
6 (1 inch thick) pork chops
3 tablespoons unsalted butter
Italian flat leaf parsley

Directions

Preheat an oven to 350 degrees F (175 degrees C). Spread the pecans on a baking sheet, and bake until lightly toasted, about 5 minutes. Set pecans aside to cool. Raise the oven temperature to 375 degrees (190 degrees C).

Chop pecans finely, and then combine in a shallow bowl with the salt and pepper. Place the flour in another shallow bowl. In a third bowl, whisk the eggs together until well blended. First dip each pork chop into the flour, shaking off any excess. Then dip the chops into the egg, and finally into the finely chopped pecans.

In a large oven-proof frying pan, melt the butter over a medium heat. Arrange the pork chops in a single layer in the pan. Cook, turning once, until golden on both sides, 5 to 6 minutes total.

Place the frying pan in the preheated oven, and bake until firm to the touch and pale pink when cut in the center, about 10 to 12 minutes. Do not allow the nut coating to burn. Transfer the pork chops to a warmed platter, and garnish with parsley sprigs. Serve immediately.

Chocolate Pecan Delite

Ingredients

1 cup all-purpose flour
1/2 cup butter
1 cup finely chopped pecans
1 (8 ounce) package cream cheese
1 cup confectioners' sugar
3 cups frozen whipped topping, thawed
1 (3.9 ounce) package instant chocolate pudding mix
1 (3.4 ounce) package instant vanilla pudding mix
3 cups milk
2 tablespoons chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cut the butter into the flour with a pastry blender or two knives, until mixture resembles coarse meal. Stir in pecans, press into bottom of a 9x13-inch baking dish and bake 15 minutes, or until golden. Cool completely.

In a medium bowl, combine cream cheese, confectioners' sugar and 1 cup whipped topping with electric mixer until smooth. In a separate bowl, whisk together chocolate pudding mix, vanilla pudding mix and milk until there are no lumps. Combine cream cheese mixture and milk mixture and stir until smooth. Pour onto cooled crust. Spread remaining 2 cups of whipped topping on top of pudding mixture. Sprinkle 2 tablespoons of chopped nuts over all. Chill in refrigerator until serving.

Butterscotch Pecan Dessert

Ingredients

1/2 cup cold butter or margarine
1 cup all-purpose flour
3/4 cup chopped pecans, divided
1 (8 ounce) package cream cheese, softened
1 cup confectioners' sugar
1 (8 ounce) carton frozen whipped topping, thawed, divided
3 1/2 cups milk
2 (3.4 ounce) packages instant butterscotch or vanilla pudding mix

Directions

In a bowl, cut the butter into the flour until crumbly; stir in 1/2 cup pecans. Press into an ungreased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 20 minutes or until lightly browned. Cool.

In a mixing bowl, beat cream cheese and sugar until fluffy. Fold in 1 cup whipped topping; spread over crust. Combine milk and pudding mix until smooth; pour over cream cheese layer. Refrigerate for 15-20 minutes or until set. Top with remaining whipped topping and pecans. Refrigerate for 1-2 hours.

Pecan Tarts

Ingredients

1 recipe pastry for a 9 inch double crust pie
2 eggs, beaten
1 cup white sugar
3 tablespoons butter, melted
5 tablespoons dark corn syrup
1 teaspoon vanilla extract
1 cup chopped pecans

Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease 8 3-inch tart tins.

Roll out pastry and cut 8 5-inch circles. Fit pastry circles into greased tart tins.

In a large bowl, combine eggs, sugar, butter or margarine, corn syrup, and vanilla extract. Mix well, then stir in pecans. Pour an equal amount of mixture into each pastry-lined tart tin.

Bake in preheated oven for 30 to 35 minutes until pastry is golden brown and filling is set.

Pecan Butter Balls

Ingredients

2 cups all-purpose flour
1/4 cup white sugar
1/2 teaspoon vanilla extract
1 cup margarine
2 cups chopped pecans
1/3 cup confectioners' sugar for decoration

Directions

Sift together into a medium sized bowl the flour, sugar and vanilla. Work in the margarine with a spoon or hands until well blended. Add chopped pecans and mix well.

Shape dough into 1 inch balls and put on ungreased pans. Bake in a preheated 325 degree F (165 degrees C) oven for about 25 minutes or until pale brown. When slightly cool roll or shake in confectioners' sugar. Store in an air tight container.

Pecan Cups

Ingredients

3 ounces cream cheese
1/2 cup butter
1 cup all-purpose flour
3/4 cup packed brown sugar
1 tablespoon butter
1 egg, beaten
1 teaspoon vanilla extract
2/3 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C).

To Make Crust: In a medium mixing bowl blend softened cream cheese and 1/2 cup butter or margarine until thoroughly combined. Add flour and mix well. Place in refrigerator to chill.

In a medium mixing bowl combine brown sugar and 1 tablespoon butter or margarine. Add egg and vanilla, and blend well. Stir in pecans.

Pat crust into the bottoms of paper muffin cups. Pour in filling, distributing evenly between all cups. Bake in preheated oven for 30 minutes.

Pecan Cranberry Coffee Cake

Ingredients

1/2 cup butter, softened
1 cup sugar
2 eggs
1 cup plain yogurt
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/4 teaspoon salt
1 (16 ounce) can whole berry cranberry sauce, drained
TOPPING:
1 cup chopped pecans
1/3 cup packed brown sugar
1/4 cup sugar
1 teaspoon ground cinnamon

Directions

In a large mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Combine the yogurt and vanilla. Combine the flour, baking powder, baking soda and salt; gradually add to the creamed mixture alternately with yogurt mixture.

Set aside 1-1/2 cups batter; pour remaining batter into a greased 11-in. x 7-in. x 2-in. baking dish. Top with half of the cranberry sauce. Combine topping ingredients; sprinkle half over cranberry sauce. Top with reserved batter and remaining cranberry sauce and topping. Bake at 325 degrees F for 50-60 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Pumpkin-Pecan Cake Roll

Ingredients

3 eggs
1 cup sugar
3/4 cup all-purpose flour
3/4 cup canned pumpkin
1 1/2 teaspoons ground cinnamon
1 teaspoon baking powder
1 teaspoon ground ginger
1/2 teaspoon salt
1/2 teaspoon ground nutmeg
1 teaspoon lemon juice
1 cup finely chopped pecans
confectioners' sugar
FILLING:
2 (3 ounce) packages cream
cheese, softened
1/4 cup butter, softened
1 cup confectioners' sugar
1/2 teaspoon vanilla extract

Directions

Line a greased 15-in. x 10-in. x 1-in. baking pan with waxed paper and grease the paper; set aside. In a mixing bowl, beat eggs for 5 minutes. Add the sugar, flour, pumpkin, cinnamon, baking powder, ginger, salt and nutmeg; mix well. Add lemon juice. Spread batter evenly in prepared pan; sprinkle with pecans.

Bake at 375 degrees F for 15 minutes or until cake springs back when lightly touched. Cool for 5 minutes. Turn cake onto a kitchen towel dusted with confectioners' sugar. Gently peel off waxed paper. Roll up cake in towel, jelly-roll style, starting with a short side. Cool completely on a wire rack.

In a large mixing bowl, combine the filing ingredients; beat until smooth. Unroll cake; spread filling over cake to within 1/2 in. of edges. Roll up again; place seam side down on a serving platter. Cover and refrigerate for at least 1 hour before serving.

Pecan And Chocolate Espresso Pie

Ingredients

1 1/4 cups all-purpose flour
1 pinch salt
6 tablespoons unsalted butter, chilled
5 tablespoons ice water
1 1/3 cups pecan halves
4 eggs
1 tablespoon instant espresso powder
1/3 cup unsalted butter, softened
3/4 cup light brown sugar
1 teaspoon vanilla extract
1/4 cup unsweetened cocoa powder
1 pinch salt
1 cup light corn syrup

Directions

To Make Crust: In a medium bowl, combine flour and salt and mix well. With two knives or a pastry blender, cut in butter until mixture is in fine crumbs. Gradually add just enough ice water so that the pastry holds together. Form into a ball, then flatten into a disk. Handle as little as possible. Wrap tightly in plastic wrap and chill for at least 1 to 2 hours.

Roll out crust on lightly floured surface with lightly floured rolling pin. Turn crust over frequently and lightly re-flour work surface and rolling pin as necessary. Crust should be rolled into a circle about 13 inches in diameter. Fit crust into an ungreased 9 inch pie plate of heatproof glass; form a high-standing rim, trimming excess from edges and pinching or fluting rim decoratively as desired.

Preheat oven to 400 degrees F (205 C). Thoroughly prick crust all over with fork. Chill for at least 10 minutes while oven heats. Bake in preheated oven 5 minutes (crust will not brown). Remove to rack and cool completely before filling.

Leave oven at 400 degrees F (205 C). Break up pecan pieces and sprinkle them evenly on the bottom of the cooled pie shell.

To Make Filling: In a small bowl beat eggs to combine. Add espresso powder and beat to mix. Let stand at least 10 minutes, beating occasionally to dissolve espresso.

In a medium bowl cream softened butter, sugar, and vanilla until light and fluffy. Beat in cocoa and salt. Add egg/espresso mixture 1/3 at a time, beating after each addition, until smooth. Stir in corn syrup. This mixture will be like custard and it will be thick.

Pour mixture slowly over pecans in pie shell. If any pecans do not get completely covered by the filling, submerge them until they do. Let stand 2 to 3 minutes; with toothpick or tip of sharp knife, pierce any remaining air bubbles (during this standing period, pecans may rise to top of pie).

Bake in preheated oven for 10 minutes. Reduce heat from 400 degrees F (205 C) to 350 degrees F (175 C) and bake 33 to 37 minutes longer (or until edges are cracked and risen but pie center still quivers slightly when pie is shaken gently). Do not over-bake! If pie begins to brown excessively, cover top lightly with foil. Remove from oven; cool on rack before serving.

Sugar-Coated Pecans

Ingredients

1 tablespoon egg white
2 cups pecan halves
1/4 cup sugar
2 teaspoons ground cinnamon

Directions

In a bowl, beat egg white until foamy. Add pecans and toss until well coated. Combine sugar and cinnamon; sprinkle over pecans and toss to coat. Spread in a single layer on an ungreased baking sheet. Bake at 300 degrees F for 25-30 minutes or until browned, stirring occasionally. Cool on waxed paper.

Warm Pecan Cabbage Slaw

Ingredients

4 cups coarsely shredded cabbage
1/2 cup shredded carrot
1/4 cup sliced green onions
2 tablespoons water
1/2 teaspoon salt
1/4 teaspoon pepper
1 tablespoon butter, melted
1 teaspoon Dijon mustard
1/4 cup chopped pecans, toasted

Directions

In a large saucepan, combine the cabbage, carrot, green onions, water, salt and pepper. Cover and cook over medium heat for 5-7 minutes or until cabbage is crisp-tender. Combine butter and mustard; pour over cabbage mixture and toss to coat. Stir in pecans.

Pecan Pie Bars II

Ingredients

1 (18.25 ounce) package yellow cake mix
1/2 cup margarine, softened
1 egg
3 eggs
1 teaspoon vanilla extract
1 1/2 cups dark corn syrup
1/2 cup packed brown sugar
1 cup chopped pecans
2/3 cup yellow cake mix

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.

Reserve 2/3 cup cake mix.

Mix together remaining cake mix, margarine, and 1 egg. Pat in prepared pan.

Bake at 350 degrees F (175 degrees C) for 15-20 minutes or until golden brown.

Beat together 3 eggs, vanilla, reserved 2/3 cup cake mix, corn syrup, and brown sugar. Pour on cake in pan. Sprinkle pecans on top.

Bake at 350 degrees F (175 degrees C) for 30-35 minutes.

Georgia Pecan Cake

Ingredients

1 cup butter, softened
2 cups sugar
4 eggs
1 teaspoon vanilla extract
1/2 teaspoon lemon extract
3 cups all-purpose flour
3/4 teaspoon salt
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1 cup buttermilk
1 cup chopped pecans

Directions

In a large mixing bowl, cream butter and sugar until light and fluffy. Add the eggs, one at a time, beating well after each addition. Beat in extracts. Combine the flour, salt, baking powder and baking soda; set 1/4 cup aside. Add the remaining flour mixture to the creamed mixture alternately with buttermilk. Toss pecans with the reserved flour mixture; fold into batter.

Pour into a greased and floured 10-in. tube pan. Bake at 325 degrees F for 60-70 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

Pecan Lace Cookies I

Ingredients

1 cup whole wheat flour
1/2 cup chopped pecans
1/2 cup quick cooking oats
1/2 cup light corn syrup
1/2 cup packed brown sugar
1/2 cup unsalted butter
1 teaspoon vanilla extract

Directions

Preheat oven to 375 degrees F (190 degrees C). Line 2 cookie sheets with aluminum foil. In small mixing bowl, sift the flour. Add the pecans and oats. Mix well.

In saucepan over medium heat, combine the corn syrup, brown sugar, and butter. Bring to a boil, stirring constantly. Remove from heat. Stir in the vanilla and flour mixture. Stir until well blended. Mixture will turn opaque. Drop by teaspoonfuls onto cookie sheets about 3 inches apart.

Bake for 9 minutes or until set and golden. When done, slide foil onto wire racks and allow cookies to cool. Re-line cookie sheets with new foil for next batch. Peel cookies off of foil when cool.

Cinnamon Pecan Braids

Ingredients

1 (.25 ounce) package active dry yeast
1 cup warm water (110 degrees F/45 degrees C), divided
3 eggs, beaten
5 cups all-purpose flour
1/2 cup sugar
1/2 teaspoon salt
1 cup cold butter or margarine
FILLING:
1 cup butter or margarine, softened
1 cup packed brown sugar
1 cup chopped pecans
1 tablespoon ground cinnamon
GLAZE:
1 1/2 cups confectioners' sugar
1 tablespoon butter or margarine, melted
1/2 teaspoon vanilla extract
1 tablespoon milk

Directions

In a mixing bowl, dissolve yeast in 1/4 cup warm water. Add eggs and remaining water; mix well. In another bowl, combine the flour, sugar and salt. Cut in butter until crumbly. Beat into yeast mixture (do not knead). Cover and refrigerate overnight.

For filling, in a small mixing bowl, cream butter and brown sugar. Stir in pecans and cinnamon; set aside.

Turn dough onto a lightly floured surface; divide into four portions. Roll each into a 12-in. x 9-in. x rectangle on a greased baking sheet. Spread filling lengthwise down center third of each rectangle.

One each long side, cut 3/4-in.-wide strips to the center to within 1/2 in. of the filling. Starting at one end, fold alternately strips at an angle across filling. Pinch ends to seal and tuck under. Cover and let rise in a warm place for 1 hour (dough will not double).

Bake at 350 degrees F for 18-20 minutes or until golden brown. Cool slightly before removing from pans to wire racks. Combine glaze ingredients; drizzle over cooled braids.

Orange-Pecan Pork Roast

Ingredients

1 (3 pound) boneless pork loin
roast
1/2 cup finely chopped onion
1 clove garlic, minced
2 tablespoons vegetable oil
1/2 cup orange marmalade
1/4 cup chopped pecans
1/4 teaspoon ground cinnamon

Directions

Place roast on a rack in a shallow roasting pan. In a skillet, saute onion and garlic in oil until tender. Add the marmalade, pecans and cinnamon; cook and stir until marmalade is melted. Spoon over roast.

Bake, uncovered, at 325 degrees F for 1-3/4 hours or until meat thermometer reads 160 degrees F. Let stand for 10 minutes before slicing.

Butternut Squash with Onions and Pecans

Ingredients

1 cup chopped pecans
3 tablespoons butter
1 large onion, finely chopped
2 1/4 pounds butternut squash -
peeled, seeded, and cubed
salt and pepper to taste
3 tablespoons chopped fresh
parsley

Directions

Place pecans on an ungreased baking sheet. Toast at 350 degrees F (175 degrees C) for 5 to 8 minutes.

Melt butter in a large, heavy skillet over low heat; add onion, and saute until very tender, about 15 minutes. Stir in squash, and cover. Continue cooking, stirring occasionally, until squash is tender but still holds its shape, about 15 minutes. Season with salt and pepper.

Stir in half the pecans and half the parsley. Transfer mixture to a serving bowl. Sprinkle with remaining pecans and parsley to serve.

Pecan Crusted Chocolate Truffle Pie

Ingredients

Crust:

2 cups chopped pecans
1/3 cup white sugar
1/4 cup unsalted butter, melted
1/2 cup miniature semisweet chocolate chips

1 1/3 cups semisweet chocolate chips
1/2 cup unsalted butter, at room temperature
4 egg yolks
1/4 cup white sugar
1/2 teaspoon vanilla extract

1/4 cup heavy cream
1/3 cup semisweet chocolate chips
1 tablespoon brandy

Directions

Preheat the oven to 375 degrees F (190 degrees C).

In a medium bowl, mix together the pecans, 1/3 cup sugar, 1/4 cup butter and miniature chocolate chips. Press into the bottom and up the sides of a 9 inch pie plate. Bake for 8 to 10 minutes in the preheated oven. Cool completely.

In a metal bowl set over a pan of simmering water, combine 1 1/3 cups chocolate chips and 1/2 cup butter. Stir occasionally until melted and smooth. Remove from the heat and stir in the vanilla.

In a separate bowl, beat egg yolks with 1/4 cup sugar until thick and pale using an electric mixer, at least 3 minutes. Stir into the melted chocolate and set it back over the pan of simmering water. Whisk constantly until thick, 3 to 4 minutes. Pour into the cooled crust and smooth the top.

Heat the heavy cream in a small saucepan. When warm, stir in the remaining chocolate chips until melted. Remove from the heat and stir in the brandy. Pour over the truffle filling. Refrigerate for several hours to set before serving.

Pecan Tarts

Ingredients

1 (3 ounce) package cream cheese, softened

1/2 cup butter, softened

1 cup all-purpose flour

1/4 teaspoon salt

FILLING

1 egg

3/4 cup packed dark brown sugar

1 tablespoon butter, melted

1 teaspoon vanilla extract

2/3 cup chopped pecans

maraschino cherry halves

(optional)

Directions

In a mixing bowl, beat cream cheese and butter; blend in flour and salt. Chill for 1 hour. Shape into 1-in. balls; press into the bottom and up the sides of greased mini-muffin cups.

For filling, beat the egg in a small mixing bowl. Add brown sugar, butter and vanilla; mix well. Stir in pecans. Bake at 325 degrees F for 25-30 minutes. Cool in pan on wire rack. Decorate with maraschino cherries if desired.

Pecan Pie For Two

Ingredients

1/3 cup all-purpose flour
1/8 teaspoon salt
1 tablespoon shortening
1 tablespoon cold butter
1 teaspoon cold water

FILLING:

1/4 cup chopped pecans
2 tablespoons brown sugar
1 tablespoon all-purpose flour
1 egg, beaten
1/4 cup corn syrup
1/4 teaspoon vanilla extract

Directions

In a bowl, combine flour and salt. Cut in shortening and butter until crumbly. Add water, tossing with a fork until a ball forms. Roll out pastry to fit an 18-oz. baking dish. Press onto the bottom and up the sides of the dish.

Combine filling ingredients; mix well. Pour into pastry shell. Bake at 375 degrees F for 35-40 minutes or until a knife inserted near the center comes out clean.

Buttermilk Pecan Pie

Ingredients

1/2 cup butter or margarine
2 cups sugar
5 eggs
2 tablespoons all-purpose flour
2 tablespoons lemon juice
1 teaspoon vanilla extract
1 cup buttermilk
1 cup chopped pecans
1 (10 inch) unbaked pastry shell

Directions

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Blend in flour, lemon juice and vanilla. Stir in buttermilk and pecans. Pour into the pie shell. Bake at 325 degrees F for 55 minutes or until set. Cool on a wire rack. Store in the refrigerator.

Caramel Pecan Cheesecake

Ingredients

1 cup graham cracker crumbs
1/2 cup ground pecans
3 tablespoons white sugar
1/2 teaspoon ground cinnamon
1/2 teaspoon apple pie spice
1/2 teaspoon ground nutmeg
1/4 cup margarine, melted
2 (8 ounce) packages cream cheese, softened
1/2 cup white sugar
1/2 teaspoon vanilla extract
2 eggs
1/4 cup caramel ice cream topping
1 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). In a medium bowl, combine graham cracker crumbs, ground pecans, sugar, cinnamon, apple pie spice and nutmeg. Pour in the melted butter. Mix well and press into the bottom of a 9 inch springform pan.

In a large bowl, Beat cream cheese, 1/2 cup sugar and vanilla until smooth. Beat in the eggs one at a time. Pour filling into crust.

Bake in the preheated oven for 70 minutes, or until filling is set. Allow to cool.

In a small bowl, combine caramel topping and chopped pecans. Spread evenly over cooled cheesecake. Refrigerate at least 4 hours before serving.

Butter Pecan Cake

Ingredients

3 tablespoons butter or margarine,
melted
1 1/3 cups chopped pecans
2/3 cup butter or margarine,
softened
1 1/3 cups sugar
2 eggs
2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/4 teaspoon salt
2/3 cup milk
1 1/2 teaspoons vanilla extract
BUTTER PECAN FROSTING:
3 tablespoons butter or margarine,
softened
3 cups confectioners' sugar
3 tablespoons milk
3/4 teaspoon vanilla extract

Directions

Pour melted butter into a baking pan. Stir in pecans. Toast at 350 degrees F for 10 minutes. Set aside to cool.

In a mixing bowl, cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Combine flour, baking powder and salt; add to creamed mixture alternately with milk, beginning and ending with dry ingredients. Stir in vanilla and 1 cup toasted pecans. Pour batter into two greased and floured 8-in. round cake pans. Bake at 350 degrees F for 30-35 minutes or until the cakes test done. Cool in pans 5 minutes. Remove from pans and cool thoroughly on wire rack.

Meanwhile, for frosting, cream butter and sugar. Add milk and vanilla, beating until light and fluffy. Add additional milk if needed. Stir in remaining toasted pecans. Spread between the layers and over the top and sides of the cake.

Smucker's Chicken Salad with Wild Rice, Pecans,

Ingredients

4 (4 ounce) skinless, boneless chicken breasts
3 1/2 cups cooked wild rice
1 cup sliced green grapes
1 cup sliced green onions (optional)
1/4 cup chopped pecans, toasted (optional)
1 tablespoon grated pecans, toasted (optional)
1 tablespoon grated orange rind
1 cup Smucker's® Sugar Free Orange Marmalade
1/3 cup raspberry vinegar
1/4 teaspoon salt
1/8 teaspoon pepper
CRISCO® Cooking Spray

Directions

Spray a large skillet with Crisco cooking spray: heat over medium-high heat until hot. Add chicken; cook 2 minutes on each side or until lightly browned.

Place chicken in an 11x17-inch baking dish coated with cooking spray. Bake at 450 for 20 minutes or until cooked through. Remove chicken: cook and cut into 1/4-inch strips.

In a large bowl, combine chicken, rice, green onions, and grapes and pecans, if desired. Toss well and set aside. In a small bowl, combine orange rind and next 4 ingredients; stir well. Pour over chicken mixture; toss well.

Serve salad at room temperature, on lettuce-lined plates, if desired.

Pecan-Crusted Pork with Pumpkin Butter

Ingredients

1 (14 ounce) can pumpkin puree
3/4 cup apple juice
3/4 cup sugar
1 pinch ground cloves
1 teaspoon ground ginger
1 teaspoon ground cinnamon
1 cup pecans
3/4 cup bread crumbs
4 (1/2 inch thick) boneless pork chops
1/4 cup oil for frying

Directions

Whisk together pumpkin puree, apple juice, sugar, cloves, ginger, and cinnamon in a saucepan until smooth. Bring to a boil, then reduce heat to medium-low, and simmer until the mixture has reached the consistency of applesauce. About 10 minutes.

Meanwhile, pulse pecans and bread crumbs in a food processor until the pecans are finely chopped. Pour into a shallow dish, and press pork chops into the mixture to coat.

Heat oil in a skillet over medium-high heat. Add breaded pork chops and cook until golden brown on both sides and cooked through, about 4 minutes per side. Remove and drain on a paper towel-lined plate. Serve the pork chops with a dollop of pumpkin butter.

Pecan Sticky Muffins

Ingredients

2 cups all-purpose flour
1 tablespoon baking powder
1 teaspoon ground cinnamon
1/4 teaspoon salt
2 eggs
1 cup milk
1/4 cup vegetable oil
1/2 cup packed brown sugar
1 teaspoon vanilla extract

TOPPING:

1/4 cup butter or margarine,
melted
1/4 cup packed brown sugar
1 cup chopped pecans

Directions

In a large bowl, combine flour, baking powder, cinnamon and salt. In another bowl, beat the eggs, milk, oil, sugar and vanilla until smooth. Stir into dry ingredients just until moistened. Into each greased muffin cup, spoon 1 teaspoon butter, 1 teaspoon brown sugar and 1 heaping tablespoon of pecans. Top each with 1/4 cup of batter. Bake at 350 degrees F for 25-30 minutes or until muffins test done. Invert pan onto a piece of foil. Let stand for 2 minutes; remove pan. Serve warm.

Pecan Noodle Kugel

Ingredients

1 (16 ounce) package broad egg noodles
4 eggs
1/4 cup melted butter, divided
1 cup brown sugar, divided
1 pinch salt
1/2 cup chopped pecans

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the egg noodles, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 5 minutes. Drain well in a colander set in the sink.

Preheat an oven to 325 degrees F (165 degrees C).

Beat eggs in a large bowl. Beat in half of the melted butter, then stir in half of the brown sugar and a pinch of salt. Stir in the noodles, making sure the noodles are evenly coated. Spread the remaining butter on the bottom of a deep baking dish. Sprinkle the remaining brown sugar in the baking dish, patting the sugar up the sides. Spread pecans over the brown sugar. Pour noodle mixture over the sugar.

Bake in the preheated oven until firm, about 1 hour and 15 minutes. Run a paring knife between the kugel and the edge of the baking dish. Hold the pan on its side and gently tap the sides of the pan against the counter to loosen it. Cover the baking dish with a large platter and invert it to tip the kugel out of the baking dish and onto the plate.

Yummy Pecan Bites

Ingredients

1 cup shortening
1 1/2 cups sugar
2 eggs
2 3/4 cups all-purpose flour
2 teaspoons cream of tartar
1 teaspoon baking soda
1/4 teaspoon salt
1 cup finely chopped pecans
TOPPING:
3 tablespoons sugar
1 1/2 teaspoons ground cinnamon

Directions

In a mixing bowl, cream shortening and sugar. Add eggs, one at a time, beating well after each addition. Combine the flour, cream of tartar, baking soda and salt; gradually add to creamed mixture. Stir in pecans. Combine topping ingredients in a small bowl. Roll dough into 1-in. balls, then roll in topping. Place 2 in. apart on ungreased baking sheets; flatten slightly. Bake at 400 degrees F for 10-12 minutes or until surface cracks. Remove to wire racks to cool.

Coconut Pecan Torte

Ingredients

1/2 cup butter or margarine,
softened
1/2 cup shortening
2 cups sugar
5 eggs, separated
1/2 teaspoon almond extract
1/2 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
1 cup buttermilk
1 cup flaked coconut
1 cup finely chopped pecans,
toasted
APRICOT FILLING:
1 cup dried apricots
1 cup boiling water
1/4 cup packed brown sugar
1/8 teaspoon ground mace
FROSTING:
1/2 cup butter or margarine,
softened
1 (8 ounce) package cream
cheese, softened
3 3/4 cups confectioners' sugar
1 teaspoon vanilla extract
1 cup chopped pecans, toasted

Directions

In a mixing bowl, cream butter, shortening and sugar. Add egg yolks, one at a time, beating well after each. Beat in extracts. Combine flour and baking soda; add to the creamed mixture alternately with buttermilk. Stir in the coconut and pecans.

In a mixing bowl, beat egg whites until stiff peaks form; fold into cake batter. Pour into three greased and floured 9-in. round baking pans. Bake at 325 degrees F for 25-30 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

For filling, place apricots and boiling water in a small bowl; let stand until completely cooled. Drain, reserving 1/3 cup liquid. In a small saucepan, combine apricots, brown sugar and reserved liquid. Cook over medium heat for 20 minutes or until thickened, stirring frequently. Remove from the heat; stir in mace. Cool completely. Place in a blender or food processor; cover and process until smooth.

For frosting, in a mixing bowl, cream the butter, cream cheese and confectioners' sugar. Beat in vanilla.

To assemble, place bottom cake layer on a serving plate; spread with half of the filling. Repeat layers. Top with the third cake layer; spread frosting over top and sides of cake. Garnish with pecans. Cover and store in the refrigerator.

Peppered Pecans

Ingredients

1 teaspoon finely ground black pepper
1 teaspoon ground white pepper
1 teaspoon ground cayenne pepper
1/2 teaspoon ground paprika
1/2 teaspoon ground dried thyme
2 egg whites
1 tablespoon Worcestershire sauce
1 teaspoon hot pepper sauce (such as Tabasco®)
1/8 teaspoon liquid smoke flavoring (optional)
1 pound pecan halves

Directions

Preheat an oven to 375 degrees F (190 degrees C). Spray a large heavy roasting pan with cooking spray.

Mix black pepper, white pepper, cayenne pepper, paprika, and dried thyme in a small bowl. Set aside.

Whisk egg whites in a large bowl until foamy. Add Worcestershire, hot sauce, and liquid smoke flavoring and whisk to mix. Drop in pecans and stir to coat well. Pour coated pecans into a colander to drain off extra egg white mixture; return to bowl and add the pepper mixture. Stir well to coat each pecan with spices.

Spread pecans in prepared roasting pan. Roast in preheated oven for 5 minutes and stir pecans; roast an additional 5 minutes and stir again. Turn off heat and roast pecans an additional 5 to 10 minutes until pecans are lightly browned and fragrant. Let cool and serve at room temperature.

Pecan Cheesecake

Ingredients

2 cups graham cracker crumbs
1/2 cup white sugar
1 teaspoon ground cinnamon
1/2 cup butter, melted

3 (8 ounce) packages cream cheese, softened
1 1/4 cups white sugar
3 eggs
1/2 teaspoon vanilla extract
1/2 cup pecan liqueur

1 cup sour cream
1/4 cup confectioners' sugar
1 teaspoon pecan liqueur
1 cup ground pecans
1/2 cup finely ground graham cracker crumbs
1 1/2 tablespoons white sugar
1/2 teaspoon ground cinnamon
3/4 cup pecan halves

Directions

Combine 2 cups graham cracker crumbs, 1/2 cup white sugar, 1 teaspoon cinnamon, and melted butter or margarine. Press firmly into the bottom of a 10 inch springform pan.

In a large bowl, blend the cream cheese and 1 1/4 cup white sugar with an electric mixer at medium speed until well blended. Add the eggs, one at a time, blending well. Add vanilla extract. Add 1/2 cup liqueur, and blend for 5 minutes. Pour the filling on top of the crust

Preheat the oven to 350 degrees F (175 degrees C). Bake for approximately 1 hour. The cake should be golden brown, and will have risen to the top of the pan. Turn off the heat, and let cool in the oven for 2 1/2 hours. When cool, remove the rim of the springform pan.

In a small bowl, mix the sour cream, confectioners' sugar, and 1 teaspoon liqueur together. Spoon onto the top of the cooled cheesecake.

In a small bowl, combine the finely ground pecans, finely ground graham cracker crumbs, 1 1/2 tablespoons white sugar, and cinnamon. Sprinkle the pecan topping on the cheesecake. Carefully press the pecan topping into the sides of the cheesecake. Garnish the top and sides with pecan halves.

Toasted Butter Pecan Cake

Ingredients

1 1/4 cups butter, softened
2 cups chopped pecans
3 cups sifted all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
2 cups white sugar
4 eggs
1 cup milk
2 teaspoons vanilla extract
1/4 cup butter
1 teaspoon vanilla extract
1/4 teaspoon salt
4 cups sifted confectioners' sugar
1/2 cup cream

Directions

Grease and flour the bottoms of three 9 inch layer pans. Preheat oven to 350 degrees F (175 degrees C).

Melt 1/4 cup butter or margarine in a heavy skillet over medium heat. Add pecans, and brown for 10 to 15 minutes, stirring frequently.

Cream 1 cup butter or margarine in large mixing bowl. Gradually add 2 cups white sugar, and cream until light and fluffy with mixer on high speed. Blend in eggs one at a time, beating well on medium speed after each addition. Sift together flour, baking powder, and 1/2 teaspoon salt. At low speed add sifted ingredients alternately with milk and vanilla extract, beginning and ending with dry ingredients. Blend well after each addition. Stir in 1 1/3 cups of the toasted pecans. Pour batter into pans.

Bake at 350 degrees F (175 degrees C) for 25 to 30 minutes, until cake is golden brown and springs back when lightly touched in center.

To Make Frosting: Cream 1/4 cup butter in mixing bowl. Add 1 teaspoon vanilla extract, 1/4 teaspoon salt, confectioners' sugar and cream. Beat until smooth and of spreading consistency. If necessary, thin with additional cream. Blend remaining 2/3 cup pecans into frosting. Fill and frost the cake.

Raspberry-Pecan Dressing

Ingredients

4 slices day-old bread, cubed
1/2 cup chopped pecans, toasted
1/2 cup chopped green onions
1 egg, beaten
2 tablespoons butter or margarine,
melted
1 teaspoon raspberry or cider
vinegar
salt and pepper to taste
1 cup fresh raspberries

Directions

Place the bread cubes, pecans and onions in a large bowl. Combine the egg, butter, vinegar, salt and pepper. Pour over bread mixture; toss to combine. Gently fold in raspberries.

Transfer to a greased 1-qt. baking dish. Cover and bake at 350 degrees F for 20-25 minutes or until a knife inserted near the center comes out clean.

Wild Rice Pecan Waffles

Ingredients

1 cup all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
2 eggs, separated
2/3 cup milk
1/4 cup vegetable oil
1 1/2 cups cooked wild rice
1/2 cup chopped pecans

Directions

In a bowl, combine the flour, baking powder and salt. In a mixing bowl, beat egg yolks, milk and oil; stir into dry ingredients just until moistened. In another bowl, beat egg whites until stiff peaks form; fold into batter. Fold in the rice and pecans.

Bake in a preheated greased waffle iron according to manufacturer's directions until golden brown.

Toasted Apple-Pecan Brie Sandwiches

Ingredients

3 tablespoons butter
4 Granny Smith apple - peeled,
cored and sliced
1/2 cup packed brown sugar
1 teaspoon ground cinnamon
1/4 cup chopped pecans
4 slices sourdough bread
2 tablespoons butter
6 ounces Brie cheese, cut into
long, even slices
1 pinch ground cinnamon, for
dusting

Directions

Melt 3 tablespoons of butter in a large skillet over medium heat. Add the apples; cook and stir until tender, 7 to 8 minutes. Stir in the brown sugar, 1 teaspoon of cinnamon and pecans and continue to cook for 1 to 2 minutes longer. Remove from the heat and set aside.

Preheat the oven's broiler.

Cut the slices of bread in half if they are very large and toast lightly. Spread the remaining butter on to one side of each piece of bread. Place two slices of brie cheese onto the unbuttered side of each piece of bread. Top with a generous scoop of the apple mixture. Place the open face sandwiches onto a baking sheet.

Broil until the cheese has melted, about 1 minute. Sprinkle with additional cinnamon if desired.

Sweet Potato Pecan Waffles

Ingredients

1 cup canned sweet potato puree
3 egg yolks
1 cup milk
1 1/2 cups cake flour
1 tablespoon baking powder
1 tablespoon white sugar
1 teaspoon salt
1 teaspoon ground nutmeg
1/4 cup chopped pecans
3 egg whites
3 tablespoons butter, melted
2 tablespoons pecans, chopped

Directions

Stir together flour, baking powder, sugar, salt, nutmeg, and 1/4 cup pecans.

Mix sweet potato puree, egg yolks, and milk in a large bowl until well combined. Add flour mixture, and mix well.

Beat egg whites until stiff peaks form. Fold 1/4 of the egg whites into batter. Lightly fold remaining whites and melted butter into the batter.

Cook in a hot waffle iron. Garnish with more chopped pecans.

Pecan-Date Cheese Ball

Ingredients

1 teaspoon ground mustard
1 teaspoon water
2 (8 ounce) packages cream cheese, softened
1/4 cup mayonnaise
1/4 teaspoon ground nutmeg
2 cups shredded Cheddar cheese
1 cup chopped dates
1 cup chopped pecans
Crackers

Directions

In a small bowl, dissolve the mustard in water; let stand for 10 minutes. In a mixing bowl, beat cream cheese and mayonnaise until smooth. Add nutmeg and mustard mixture. Stir in cheese and dates. Chill for 15 minutes. Shape into a ball; roll in pecans. Chill. Serve with crackers.

Pecan Pie Bars I

Ingredients

3 cups all-purpose flour
1/2 cup white sugar
1/2 teaspoon salt
1 cup margarine
4 eggs
1 1/2 cups light corn syrup
1 1/2 cups white sugar
3 tablespoons margarine, melted
1 1/2 teaspoons vanilla extract
2 1/2 cups chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 10x15 inch jellyroll pan.

In a large bowl, stir together the flour, 1/2 cup sugar, and salt. Cut in 1 cup of margarine until mixture resembles coarse crumbs. Sprinkle the mixture evenly over the prepared pan, and press in firmly.

Bake for 20 minutes in the preheated oven.

While the crust is baking, prepare the filling. In a large bowl mix together the eggs, corn syrup, 1 1/2 cups sugar, 3 tablespoons margarine, and vanilla until smooth. Stir in the chopped pecans. Spread the filling evenly over the crust as soon as it comes out of the oven.

Bake for 25 minutes in the preheated oven, or until set. Allow to cool completely on a wire rack before slicing into bars.

Apricot Pecan Bars

Ingredients

1 (8 ounce) package refrigerated crescent rolls
1 1/2 cups chopped pecans, divided
3/4 cup confectioners' sugar
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1 (12 ounce) jar apricot preserves
3/4 cup all-purpose flour
1/2 cup packed brown sugar
1/2 cup cold butter or margarine
1 cup flaked coconut

Directions

Unroll crescent dough into a rectangle; press into a greased 13-in. x 9-in. x 2-in. baking pan. Sprinkle with 1 cup pecans, confectioners' sugar, cinnamon and nutmeg. Drop preserves over the top.

In a bowl, combine the flour and brown sugar; cut in butter. Add the coconut and remaining pecans. Sprinkle over preserves. Bake at 375 degrees F for 25-30 minutes or until golden brown. Cool on a wire rack before cutting.

Caramel-Pecan Pumpkin Pie

Ingredients

2 eggs
1 (15 ounce) can pumpkin puree
1/2 cup half-and-half
3/4 cup white sugar
1 tablespoon all-purpose flour
1 teaspoon lemon zest
1/2 teaspoon vanilla extract
1/4 teaspoon salt
1/4 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/8 teaspoon ground allspice
1 (9 inch) prepared pie shell
3/4 cup packed light brown sugar
1 cup chopped pecans
3 tablespoons butter

Directions

Preheat oven to 375 degrees F (190 degrees C).

Beat the eggs, pumpkin, and half-and-half together in a mixing bowl until smooth. Stir in the sugar, flour, lemon zest, vanilla, salt, cinnamon, nutmeg, and allspice until evenly blended. Pour the pumpkin mixture into the prepared pie shell. Cover the edges of the pie with aluminum foil strips to prevent burning.

Bake in preheated oven for 20 minutes.

Meanwhile, prepare the pecan caramel topping by mixing the brown sugar, pecans, and butter together in a bowl until evenly blended. Carefully spoon over the top of the pie. Continue baking the pie until the topping is golden and bubbly, and a knife inserted in the center comes out clean, about 20 minutes more. Cool on a wire rack.

Sweet Potato Pecan Waffles with Praline Peaches

Ingredients

1/2 cup chopped toasted pecans, divided
1 tablespoon brown sugar
1 (15 ounce) can sweet potatoes or yams in light syrup, not drained
1/2 cup 2% milk
2 cups buttermilk waffle mix
2 large eggs, separated
2 (15 ounce) cans light sliced peaches, or sliced peaches in juice, not drained
1 tablespoon honey
Non-stick spray oil

Directions

Heat a medium skillet over medium heat for 1 minute. Add 2 tablespoons chopped pecans and brown sugar. Stir until sugar melts and coats the nuts; be careful that they do not burn; set aside.

Puree sweet potatoes with their liquid and milk in a blender until smooth; set aside.

Preheat a non-stick waffle iron. Mix waffle mix, sweet-potato mixture and egg yolks in a large bowl until well combined. Stir in the remaining, uncooked pecans; set aside.

Beat egg whites in a clean bowl with a whisk until they hold a shape, and fold into the waffle batter; set aside for 5 minutes.

Meanwhile, strain juice from peaches into a large skillet then set peaches aside. Stir honey into juice, and boil over high heat until lightly thickened, about 5 minutes, stirring often. Stir in peaches and reserved sugar-glazed pecans; keep warm.

Lightly coat the interior of the preheated waffle iron with spray oil. Pour about 1/3 of batter onto the hot waffle iron and cook until puffed, brown and crisp, according to manufacturers directions. Repeat with remaining batter. Serve immediately with peach topping.

Caramel-Chocolate Pecan Pie

Ingredients

1/2 cup crushed cream-filled
chocolate sandwich cookies
4 teaspoons butter or margarine,
melted
20 caramels*
1/2 cup whipping cream, divided
2 cups chopped pecans
3/4 cup semisweet chocolate
chips

Directions

Combine cookie crumbs and butter. Press onto the bottom of a 9-in. pie plate. Bake at 375 degrees F for 8-10 minutes or until set. Cool completely on a wire rack.

In a saucepan, melt caramels with 1/4 cup cream over low heat; stir until blended. Remove from the heat; stir in pecans. Spread evenly over crust. Refrigerate for 10 minutes or until set. In a small saucepan, melt chocolate chips with remaining cream. Drizzle over the caramel layer. Refrigerate for at least 1 hour before serving.

Coconut Pecan Frosting II

Ingredients

1 cup evaporated milk
1 cup white sugar
3 egg yolks
1/2 cup butter
1 teaspoon vanilla extract
1 1/2 cups flaked coconut
1 cup chopped pecans

Directions

In a saucepan over medium heat, combine milk, sugar, egg yolks, butter and vanilla. Cook, stirring frequently, until thickened. Remove from heat and stir in coconut and pecans.

Butter Pecan Bars

Ingredients

3/4 cup butter, softened
1 cup white sugar
1 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
1 1/4 cups all-purpose flour
1 cup pecan halves

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease an 8x8 inch square baking pan.

In a medium bowl, cream together the butter, brown sugar, and white sugar. Beat in the eggs and vanilla. Stir in the flour and pecans until just blended. Spread the mixture evenly into the prepared pan.

Bake for 35 to 40 minutes in the preheated oven, or until edges begin to pull away from the sides of the pan. Allow bars to cool in the pan before cutting.

Cranberry Pecan Muffins

Ingredients

1/2 cup butter or margarine,
softened
1 cup sugar
2 eggs
1 teaspoon vanilla extract
1 cup sour cream
2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon ground nutmeg
1/4 teaspoon salt
3/4 cup coarsely chopped fresh or
frozen cranberries
1/2 cup chopped pecans
TOPPING:
2 tablespoons sugar
1/8 teaspoon ground nutmeg

Directions

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Add vanilla. Fold in sour cream. Combine the flour, baking powder, baking soda, nutmeg and salt; stir into creamed mixture just until moistened. Fold in cranberries and pecans. Fill greased or paper-lined muffin cups two-thirds full. Combine topping ingredients; sprinkle over batter. Bake at 400 degrees F for 20-25 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pans to wire racks.

Chunky Pecan Pie Bars

Ingredients

CRUST:

1 1/2 cups all-purpose flour
1/2 cup butter, softened
1/4 cup packed brown sugar

FILLING:

3 large eggs
3/4 cup corn syrup
3/4 cup granulated sugar
2 tablespoons butter, melted
1 teaspoon vanilla extract
1 (11.5 ounce) package NESTLE®
TOLL HOUSE® Semi-Sweet
Chocolate Chunks
1 1/2 cups coarsely chopped
pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

FOR CRUST: BEAT flour, butter and brown sugar in small mixer bowl until crumbly. Press into prepared baking pan. Bake for 12 to 15 minutes or until lightly browned.

FOR FILLING: BEAT eggs, corn syrup, granulated sugar, butter and vanilla extract in medium bowl with wire whisk. Stir in chunks and nuts. Pour evenly over baked crust. Bake for 25 to 30 minutes or until set. Cool in pan on wire rack.

Cranberry Pecan Bars

Ingredients

1 cup all-purpose flour
1/2 cup finely chopped pecans
1/2 cup packed brown sugar
1/2 teaspoon salt
6 tablespoons cold butter
FILLING:
2 tablespoons all-purpose flour
1/2 teaspoon baking powder
2 eggs, beaten
1 cup sugar
1 tablespoon milk
1 tablespoon vanilla extract
1 cup fresh or frozen cranberries,
chopped
1/2 cup flaked coconut
1/2 cup chopped pecans
1 1/2 teaspoons grated orange
peel

Directions

In a large bowl, combine the flour, pecans, brown sugar and salt. Cut in butter until crumbly. Press onto a greased 9-in. square baking dish. Bake at 350 degrees F for 15-20 minutes or until edges are lightly browned.

Meanwhile, in a large bowl, combine flour and baking powder. Combine the eggs, sugar, milk and vanilla; add to the dry ingredients. Fold in the cranberries, coconut, pecans and orange peel. Pour over crust. Bake 25-30 minutes longer or until set. Cool on a wire rack. Cut into bars. Refrigerate leftovers.

Pecan Sticky Buns

Ingredients

4 1/2 teaspoons active dry yeast
1/2 cup warm water (110 degrees F/45 degrees C)
1 1/4 cups buttermilk
2 eggs
5 1/2 cups all-purpose flour
1/2 cup margarine, softened
1/2 cup white sugar
2 teaspoons baking powder
2 teaspoons salt
2 tablespoons butter, softened
1/2 cup white sugar
2 teaspoons ground cinnamon
1 cup chopped pecans
1/2 cup packed brown sugar
1/2 cup butter, melted

Directions

Dissolve yeast in warm water in a large mixing bowl. Add buttermilk, eggs, 2 1/2 cups flour, 1/2 cup of the butter or margarine, 1/2 cup of the sugar, baking powder and salt. Blend 30 seconds with mixer on low speed, scraping sides and bottom of bowl. Beat 2 minutes on medium speed. Stir in remaining 3 cups flour. (Dough should remain soft and slightly sticky) Knead for 5 minutes, or about 200 turns on a lightly floured board. Cover dough and allow to rest for half an hour.

Divide dough in half and roll each half into a 12x7 inch rectangle. Spread each half with 1 tablespoon soft butter and sprinkle with 1/4 cup of the sugar and 1 teaspoon of the ground cinnamon. Roll up the halves, beginning at the wide side. Seal well by pinching the seams. Cut each roll into 12 slices.

Coat two 9 inch round cake pans with 1/4 cup melted butter, 1/4 cup brown sugar, and 1/2 cup chopped pecans in each pan. Place 12 dough slices in each pan, leaving a small space between slices. Let rise until doubled.

Bake in a preheated 375 degrees F (190 degrees C) oven for 30 minutes. Invert pans onto serving plates immediately.

Cranberry Pecan Bread

Ingredients

3/4 cup coarsely chopped pecans
3/4 cup dried cranberries
1 1/2 cups all-purpose flour
1 1/2 cups bread flour
1 cup water (75 to 85 degrees F)
3/4 cup sourdough starter*
1 1/2 teaspoons salt
1 tablespoon melted butter

Directions

Preheat an oven to 275 degrees F (135 degrees C). Spread the pecans onto a baking sheet, and toast until the nuts start to turn golden brown and become fragrant, about 45 minutes. Watch the nuts carefully as they bake, because they burn quickly. Once toasted, set the nuts aside to cool.

Cover the cranberries with hot water, and allow to soak while you are making the dough.

Mix the all-purpose flour and bread flour with the water in the bowl of a stand mixer or a mixing bowl, and combine to make a rough dough. Cover the bowl with plastic wrap, and allow to rest for 30 minutes.

Mix in the sourdough starter and salt, and knead until the dough is smooth and elastic, 3 to 5 minutes if using the stand mixer, or 9 to 11 minutes by hand.

Drain the cranberries and knead them into the dough, along with the pecans. Knead another 1 or 2 more minutes, to fully incorporate them into the dough. Lightly oil a large bowl, then place the dough in the bowl and turn to coat with oil. Cover with a light cloth and let rise in a warm place (80 to 95 degrees F (27 to 35 degrees C)) until doubled in volume, 4 to 6 hours.

Do not punch down dough. Scrape the risen dough onto a lightly floured work surface, and form into a round loaf. Let rest for 10 minutes. Shape the dough into a round or oblong loaf, place the loaf on a sheet of parchment paper, lightly dust with flour, and let rise until it nearly doubles in size, 1 to 2 more hours.

Preheat oven to 400 degrees F (200 degrees C). If using a baking or pizza stone, let it heat in the oven at least 45 minutes before baking.

Brush the top of the loaf with water, and make shallow cuts in the loaf with a sharp knife. Place the loaf and parchment paper into the oven, on top of a baking sheet or stone, and bake until brown and the loaf sounds hollow when tapped, 30 to 35 minutes. Remove the loaf to a cooling rack, brush with melted butter, and let cool for at least 1 hour before slicing.

Caramel Pecan Delight

Ingredients

1 (16 ounce) package pecan cookies, crushed
1/2 cup butter or margarine, melted
2 (8 ounce) packages cream cheese, softened
1 (12 ounce) jar caramel ice cream topping, divided
1 1/2 cups cold milk
1 (5.1 ounce) package instant vanilla pudding mix
3/4 cup chopped pecans

Directions

In a bowl, combine cookie crumbs and butter. Press into a greased 13-in. x 9-in. x 2-in. baking dish. Bake at 375 degrees F for 10 minutes. Cool on a wire rack.

In a large mixing bowl, beat cream cheese and 1/2 cup caramel topping until smooth. In a bowl, whisk milk and pudding mix for 2 minutes; fold into cream cheese mixture. Spread over the cooled crust. Sprinkle with pecans. Cover and refrigerate for at least 6 hours. Cut into squares; drizzle with remaining caramel topping.

Chocolate Pecan Biscotti

Ingredients

1 tablespoon active dry yeast
1 tablespoon instant coffee granules
1/4 cup unsweetened cocoa powder
3 cups all-purpose flour
1/3 cup white sugar
1/2 cup ricotta cheese
1/4 cup unsalted butter
2 eggs
1/3 cup milk, scalded and cooled
1/4 cup chocolate hazelnut spread
1/2 cup chopped pecans
1/2 cup semisweet chocolate chips

3/4 cup heavy cream
9 ounces semisweet chocolate, chopped

Directions

Place the yeast, instant coffee, cocoa, flour, sugar, ricotta cheese, butter, eggs, milk and chocolate hazelnut spread into the bread machine in the order suggested by the manufacturer. Set the machine for DOUGH and press the START button. At the beep- or at the end of the second knead, add the chocolate chips and pecans.

Grease a large baking sheet. Form the dough into two thick logs about 3 1/2 inches wide and 12 inches long. Cover and let rise until double, about 1 hour.

Preheat oven to 350 degrees F (175 degrees C). Bake biscotti for 40 to 45 minutes, until edges begin to brown. Cool on wire racks. Using a sharp serrated knife, slice the logs into 1/2 inch wide slices. Lay the slices cut side down on the baking sheet. Bake for 5 minutes, turn and bake 5 minutes more, until dry. Do not brown.

When the biscotti are completely cool, make the chocolate dip. In a small saucepan, heat cream until scalding hot but not boiling. Remove from heat and stir in the semisweet chocolate until smooth. Allow to cool slightly. Dip biscotti halfway into the chocolate and set onto waxed paper to dry. Store in an airtight container. Do not refrigerate. These will keep for several weeks.

Sweet Potato Pecan Pie

Ingredients

1 (9 inch) unbaked pie crust
2 cups cooked and mashed sweet potatoes
2 eggs
3/4 cup white sugar
1/2 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/4 teaspoon ground cloves
1 2/3 cups light cream
3 tablespoons butter, softened
2/3 cup packed brown sugar
2/3 cup chopped pecans

Directions

Bake sweet potatoes until tender, peel and mash. Make sure all lumps are removed, straining if necessary.

Lightly beat eggs. Blend together eggs and sweet potatoes. Stir in sugar, salt, cinnamon, ginger, and cloves. Blend in cream. Pour into pie shell.

Bake in preheated oven at 400 degrees F (205 degrees C) 45-55 minutes or until knife inserted halfway between center and edge of pie comes out clean. Cool completely on rack.

To make Caramelized Pecan Topping: Combine butter or margarine, brown sugar, and pecans. Gently drop by spoonfuls over cooled pie to cover top. Broil 5 inches below heat until mixture begins to bubble, about 3 minutes. Watch carefully, if cooked too long, top will turn syrupy. Cool on rack.

Pecan Pralines

Ingredients

1 cup brown sugar
1 cup white sugar
1/3 cup water
1 tablespoon butter
2 cups chopped pecans

Directions

Generously butter baking sheets.

In a large saucepan over medium heat, combine brown sugar, white sugar, water and butter. Bring to a rapid boil and stir in pecans. Continue to cook and stir until large bubbles form on the surface, pecans begin to look sugary and mixture just begins to color. Remove from heat and drop by rounded spoonfuls onto prepared sheets. Let cool completely.

Pecan Pie Cake I

Ingredients

1/2 cup butter, softened
1 cup packed brown sugar
1 (18.25 ounce) package butter
pecan cake mix
2 tablespoons water
2 cups chopped pecans
2 eggs

1/2 cup butter, softened
2 eggs
1 cup milk
1 cup white sugar
1 cup light corn syrup

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease a 9x13 inch baking dish.

Reserve 3/4 cup cake mix for second layer. Set aside.

For the first layer: In a large bowl, combine 1/2 cup margarine or butter, brown sugar, cake mix (minus 3/4 cup), water, pecans and 2 eggs. Mix well.

Spread batter into pan. Bake at 325 degrees F (165 degrees C) for 20 minutes.

For the second layer: In a large bowl, combine 1/2 cup butter or margarine, 2 eggs, milk, sugar, corn syrup and reserved 3/4 cup cake mix. Mix well and pour over first layer.

Bake at 325 degrees F (165 degrees C), for 25 to 30 minutes.

Pecan Cilantro Pesto

Ingredients

1 bunch cilantro
1 clove garlic
1/4 cup olive oil
1/2 cup chopped pecans
ground black pepper to taste

Directions

Remove and discard the big stems from the cilantro and place it into the bowl of a food processor. Add garlic and pecans. Pulse until finely chopped. Season with pepper and then continue to process while drizzling in the olive oil to your desired consistency.

Ham Pecan Pitas

Ingredients

1 cup diced fully cooked ham
1 hard-cooked egg, chopped
1/2 cup shredded sharp Cheddar cheese
1/2 cup chopped pecans
2/3 cup sour cream
2 tablespoons chopped green onions
4 pita breads, halved

Directions

Combine the first six ingredients. Spoon into pita bread.

Pecan Turtle Bars

Ingredients

1 1/2 cups all-purpose flour
1 1/2 cups packed brown sugar
1/2 cup butter, softened
1 cup pecan halves
2/3 cup butter
1 cup milk chocolate chips

Directions

Combine flour, 1 cup brown sugar and softened butter in large mixer bowl. Beat at medium speed of electric mixer 2 to 3 minutes or until mixture resembles fine crumbs. Pat mixture evenly onto bottom of ungreased 13 x 9 inch baking pan. Sprinkle pecans evenly over crumb mixture.

Combine 2/3 cup butter and remaining 1/2 cup brown sugar in small saucepan. cook and stir over medium heat until entire surface is bubbly. cook and stir 1/2 to 1 minute more. Pour into pan, spreading evenly over crust.

Bake in 350 degrees F (175 degrees C) oven 18 to 20 minutes or until entire surface is bubbly. Remove from oven; immediately sprinkle with chocolate pieces. Let stand 2 to 3 minutes to allow chocolate to melt; use knife to swirl chocolate slightly. Cool completely in pan on wire rack. Use sharp knife to cut into 48 bars.

Apple and Pecan Stuffing

Ingredients

Directions

Old-Fashioned Roasted Pecans

Ingredients

1 egg white
1 tablespoon water
2 1/4 cups pecan halves
1/2 cup white sugar
1/4 teaspoon salt
1 1/2 teaspoons ground cinnamon

Directions

Preheat oven to 225 degrees F (105 degrees C). Lightly grease a rimmed baking pan.

Combine the egg white and water in a mixing bowl; beat until fluffy. Fold in the pecans to coat evenly. Combine the sugar, salt, and ground cinnamon in a shaker or cup with a lid. Dust the pecans evenly with the sugar mixture. Spread the nuts over the prepared pan.

Bake in preheated oven until toasted and fragrant, stirring every 15 minutes, about 1 hour. Cool on pan, and store in an airtight container.

Lemon Pecan Pound Cake

Ingredients

1 cup butter
2 cups confectioners' sugar
3 eggs
1 1/2 cups cake flour
1 teaspoon vanilla extract
1 tablespoon lemon zest
1/2 cup chopped pecans
1 cup sifted confectioners' sugar
2 tablespoons fresh lemon juice

Directions

In a large bowl, cream butter and 2 cups confectioners' sugar until fluffy. Beat in eggs one at a time, beating well after each addition. Stir in flour and vanilla, then pecans and lemon peel. Turn batter into greased 9 inch tube pan.

Bake at 325 degrees F (165 degrees C) for 40 to 45 minutes, or until done. Cool. Remove cake from pan, and invert onto serving plate.

Make glaze by mixing 1 cup sifted confectioners' sugar with fresh lemon juice. Drizzle over cake.

Maple-Pecan Pork Chops

Ingredients

2 tablespoons spicy brown mustard
1/2 teaspoon pepper
1/2 cup maple syrup, divided
4 (3/4 inch thick) bone-in pork loin chops
1 tablespoon butter
1/2 cup unsweetened apple juice
1 cup pecan halves

Directions

In a small bowl, combine the mustard, pepper and 2 teaspoons syrup. Brush over both sides of pork chops. In a large nonstick skillet, brown pork in butter over medium heat for 2-3 minutes on each side. Add apple juice. Reduce heat; cover and simmer for 15-20 minutes or until meat is tender. Remove chops and keep warm.

Add pecans and remaining syrup to the skillet; cook and stir for 1-2 minutes or until blended. Serve over pork chops.

White Chocolate Cherry Pecan Cheesecake

Ingredients

1 cup PLANTERS Pecan Halves,
toasted, divided
1 1/2 cups HONEY MAID Graham
Cracker Crumbs
1/4 cup sugar
1/4 cup margarine or butter,
melted
3 (8 ounce) packages
PHILADELPHIA Cream Cheese,
softened
1 (14 ounce) can sweetened
condensed milk
1 (6 ounce) package BAKER'S
White Chocolate, melted
2 teaspoons vanilla, divided
4 eggs
1 (21 ounce) can cherry pie filling
1 cup thawed COOL WHIP
Whipped Topping

Directions

Preheat oven to 300 degrees F if using a silver 9-inch springform pan (or to 275 degrees F if using a dark nonstick 9-inch springform pan). Reserve 16 of the pecan halves for garnish. Finely chop remaining pecans; mix with graham crumbs, sugar and margarine. Press firmly onto bottom of pan.

Beat cream cheese in large bowl with electric mixer on medium speed until creamy. Gradually add sweetened condensed milk, beating until well blended. Add chocolate and 1 tsp. of the vanilla; mix well. Add eggs, 1 at a time, mixing on low speed after each addition just until blended. Pour over crust.

Bake 1 hour or until center is almost set. Run knife or metal spatula around rim of pan to loosen cake; cool before removing rim of pan. Refrigerate 4 hours or overnight.

Mix pie filling and remaining 1 tsp. vanilla; spoon over cheesecake. Top with whipped topping and reserved pecans. Cut into wedges to serve. Store leftover cheesecake in refrigerator.

Texas Pecan Candy Cake

Ingredients

1 1/2 cups red and green candied cherries, quartered
1 cup candied pineapple, coarsely chopped
1 1/2 cups dates, pitted and chopped
1 tablespoon all-purpose flour
4 1/3 cups chopped pecans
1 1/2 cups flaked coconut
1 (14 ounce) can sweetened condensed milk

Directions

Preheat oven to 250 degrees F (120 degrees C). Grease and flour a 9 inch tube pan with a removable bottom.

Combine cherries, pineapple, and dates; sprinkle with flour, and toss to coat. Add pecans and coconut; mix thoroughly by tossing. Stir in the sweetened condensed milk, mixing well. Spoon into prepared pan, and smooth the top.

Bake for 1 1/2 hours. Cool the cake in pan on a wire rack. When completely cool, remove from pan. Wrap in foil tightly. Refrigerate. Cut cake when cold.

Chocolate Pecan Pie

Ingredients

1 (9 inch) unbaked pie shell
3 eggs
2/3 cup white sugar
1/2 teaspoon salt
1/3 cup margarine, melted
1 cup light corn syrup
1 cup pecan halves
1 1/2 cups semisweet chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C). Press pie shell into and up the sides of a 9 inch pie plate.

Beat eggs, sugar, salt, margarine, and syrup with hand mixer. Stir in pecans and chocolate chips. Pour into pie shell.

Bake until set, 40 to 50 minutes. Let cool before cutting.

Pecan Crackers

Ingredients

1/2 (16 ounce) package graham
crackers
2 cups chopped pecans
1/2 cup white sugar
1/2 cup butter
1/2 cup margarine

Directions

Preheat oven to 350 degrees F (175 degrees C).

Line a baking sheet with graham crackers. Sprinkle evenly with pecans.

In a small saucepan over medium heat, combine sugar, butter and margarine. Bring to a boil and boil 3 minutes. Remove from heat and spoon mixture over pecans, coating well.

Bake in preheated oven 12 minutes, until golden. Cool completely before serving.

Pecan Pie Muffins

Ingredients

1 cup packed light brown sugar
1/2 cup all-purpose flour
1 cup chopped pecans
2/3 cup butter, softened
2 eggs, beaten

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 18 mini muffin cups or line with paper muffin liners.

In a medium bowl, stir together brown sugar, flour and pecans. In a separate bowl beat the butter and eggs together until smooth, stir into the dry ingredients just until combined. Spoon the batter into the prepared muffin cups. Cups should be about 2/3 full.

Bake at 350 degrees F (175 degrees C) for 20 to 25 minutes. Cool on wire racks when done.

Pecan Rounds

Ingredients

1 cup butter (no substitutes),
softened
1 1/2 cups confectioners' sugar,
divided
1 teaspoon vanilla extract
2 1/4 cups all-purpose flour
3/4 cup finely ground pecans,
toasted
1/2 teaspoon salt
1 tablespoon ground cinnamon

Directions

In a mixing bowl, cream the butter and 1/2 cup sugar. Beat in vanilla. Combine flour, pecans and salt; gradually add to the creamed mixture. Shape into two 8-in. rolls; wrap each in plastic wrap. Refrigerate for 2 hours or until firm. Unwrap and cut into 1/4-in. slices. Place 1-1/2 in. apart on ungreased baking sheets. Bake at 375 degrees F for 8-10 minutes or until edges are lightly browned.

Meanwhile, combine cinnamon and remaining sugar. Roll warm cookies in cinnamon-sugar. Cool on wire racks.

Chocolate Pecan Pie IV

Ingredients

1 recipe pastry for a 9 inch single crust pie
1/3 cup butter
2 (1 ounce) squares unsweetened chocolate
3 eggs
2/3 cup white sugar
1/2 teaspoon salt
1 cup light corn syrup
1 cup pecan halves

Directions

Preheat oven to 375 degrees F (190 degrees C).

Heat butter and chocolate over low heat, stirring constantly, until chocolate is melted; cool slightly.

With hand beater, beat eggs, sugar, salt, chocolate mixture and corn syrup. Stir in pecans and pour mixture into pie shell.

Bake until set, 40 to 50 minutes. Cool slightly. Serve warm, or refrigerate and serve with nondairy whipped topping.

Pecan Tarts

Ingredients

1 (3 ounce) package cream cheese, softened

1/2 cup butter, softened

1 cup all-purpose flour

1/4 teaspoon salt

FILLING

1 egg

3/4 cup packed dark brown sugar

1 tablespoon butter, melted

1 teaspoon vanilla extract

2/3 cup chopped pecans

maraschino cherry halves

(optional)

Directions

In a mixing bowl, beat cream cheese and butter; blend in flour and salt. Chill for 1 hour. Shape into 1-in. balls; press into the bottom and up the sides of greased mini-muffin cups.

For filling, beat the egg in a small mixing bowl. Add brown sugar, butter and vanilla; mix well. Stir in pecans. Bake at 325 degrees F for 25-30 minutes. Cool in pan on wire rack. Decorate with maraschino cherries if desired.

Pecan Pie Cookies

Ingredients

1/4 cup butter
1/2 cup confectioners' sugar
3 tablespoons light corn syrup
3/4 cup finely chopped pecans

2 cups all-purpose flour
1 teaspoon baking powder
1 cup brown sugar, packed
3/4 cup butter, softened
1 egg
1 teaspoon vanilla extract

Directions

Melt 1/4 cup of butter in a saucepan, and stir in the confectioners' sugar and corn syrup until the sugar is dissolved. Bring to a boil over medium heat, stirring often, and stir in the pecans until well combined. Refrigerate the mixture for 30 minutes to chill.

Preheat oven to 350 degrees F (175 degrees C). Sift the flour and baking powder together in a bowl, and set aside.

Beat brown sugar, 3/4 cup butter, egg, and vanilla extract in a large bowl with an electric mixer on medium speed until the mixture is creamy, about 2 minutes. Gradually beat in the flour mixture until well mixed. Pinch off about 1 tablespoon of dough, and roll it into a ball. Press the dough into the bottom of an ungreased cupcake pan cup, and use your thumb to press the dough into a small piecrust shape, with 1/4-inch walls up the sides of the cupcake cup. Repeat with the rest of the dough. Fill each little crust with about 1 teaspoon of the prepared pecan filling.

Bake in the preheated oven until the cookie shells are lightly browned, 10 to 13 minutes. Watch closely after 10 minutes. Let the cookies cool in the cupcake pans for 5 minutes before removing to wire rack to finish cooling.

Southern Sweet Potato Bread with Pecans

Ingredients

1 1/2 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
1 teaspoon ground nutmeg
1/2 teaspoon ground cinnamon
1 cup white sugar
2 eggs, beaten
1/2 cup vegetable oil
2 tablespoons milk
1 cup cooked and mashed sweet potatoes
1 cup chopped pecans
1/2 cup golden raisins

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease an 8x4 inch loaf pan.

In a medium bowl, stir together the flour, baking powder, salt, nutmeg cinnamon, and sugar. Add the eggs, oil, and milk; mix until well blended. Finally, stir in the mashed sweet potatoes, pecans, and golden raisins. Pour the batter into the prepared pan.

Bake for 70 minutes, or until a toothpick inserted comes out clean. Allow bread to cool in the pan at least 15 minutes before removing. For best flavor, store overnight before serving.

Pecan Pie

Ingredients

1 (9 inch) unbaked pie crust
3 eggs, beaten
1 cup dark corn syrup
1 cup white sugar
1/4 cup melted butter
1 teaspoon vanilla extract
1 cup pecan halves

Directions

Preheat oven to 350 degrees F (175 degrees C).

Beat together the eggs, corn syrup, sugar, butter and vanilla.

Arrange pecans in bottom of pie crust and pour mixture over.

Bake for 1 hour or until knife inserted 1 inch from edge comes out clean. Allow to cool before slicing.

Pecan Coffee Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.4 ounce) package instant vanilla pudding mix
4 eggs
1 cup sour cream
1/3 cup vegetable oil
2 teaspoons vanilla extract
2/3 cup chopped pecans
1/3 cup sugar
2 teaspoons ground cinnamon
1/2 cup confectioners' sugar
2 tablespoons orange juice

Directions

In a mixing bowl, combine the first six ingredients. Beat on medium speed for 2 minutes. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Combine pecans, sugar and cinnamon; sprinkle over batter. Cut through with a knife to swirl. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. In a small bowl, combine confectioners' sugar and orange juice until smooth; drizzle over warm coffee cake.

Chocolate Pecan Pie II

Ingredients

2 (9 inch) unbaked pie crust
4 eggs, beaten
3/4 cup white sugar
1/4 cup packed brown sugar
1 tablespoon all-purpose flour
1/2 cup butter, softened
1 cup light corn syrup
1 teaspoon vanilla extract
1 cup semi-sweet chocolate chips
1 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, blend together the eggs, white sugar, brown sugar, flour, butter, corn syrup and vanilla.

Add the chocolate chips and pecans; mix well and pour into pie crusts.

Bake at 350 degrees F (175 degrees C) for 40 to 45 minutes.

Brie Pecan Rollups with Raspberry Sauce

Ingredients

6 skinless, boneless chicken breast halves
1 pound Brie cheese
1 cup chopped green onion
2 cloves garlic, crushed
2 cups finely chopped toasted pecans
1 egg, beaten
1/4 cup water
2 cups fresh raspberries
1/4 cup white sugar
1/4 cup water
salt and pepper to taste
1/2 cup olive oil

Directions

Pound the chicken to flatten. Soften Brie in microwave; in a medium bowl combine the Brie, green onion and garlic and mix together. Spread about 1/4 cup of this mixture onto each chicken breast half. Roll up and secure with toothpicks.

Combine egg beat and water in a small bowl and whisk together to make egg wash. Place toasted pecans in a shallow dish or bowl. Dip each chicken roll in egg wash, then roll through the pecans, coating on all sides.

Heat oil in a large skillet over medium high heat and cook chicken rolls for 15 minutes, turning to brown on each side. When browned, cook for an additional 15 minutes, until cooked through and chicken juices run clear.

To Make Raspberry Sauce: Meanwhile, place raspberries, sugar and water in a blender. Blend for 3 to 4 minutes, then pour through a sieve to remove seeds.

Remove cooked chicken rolls from skillet to paper towels to drain. When drained, transfer to a serving plate and drizzle with raspberry sauce. Drizzle some sauce onto the plate in a circle, and serve.

Classic Pecan Pie

Ingredients

1 cup KaroB® Light Corn Syrup*
3 eggs
1 cup sugar
2 tablespoons butter, melted
1 teaspoon Spice IslandsB® Pure
Vanilla Extract
1 1/2 cups pecans
1 (9 inch) unbaked deep dish pie
crust

Directions

Mix corn syrup, eggs, sugar, butter and vanilla using a spoon. Stir in pecans.

Pour into pie crust.

Bake at 350 degrees F on center rack of oven for 60 to 70 minutes.

Cool for 2 hours before serving.

Pecan Cranberry Muffins

Ingredients

1 1/2 cups chopped fresh or frozen cranberries
1 1/4 cups sugar, divided
3 cups all-purpose flour
4 1/2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup butter or margarine
2 eggs, lightly beaten
1 cup milk
1 cup chopped pecans
1 teaspoon grated lemon peel

Directions

In a bowl, toss cranberries with 1/4 cup sugar; set aside. Combine flour, baking powder, salt and remaining sugar. Cut in butter until the mixture resembles coarse crumbs. Combine eggs and milk; stir into flour mixture just until moistened. Fold in pecans, lemon peel and cranberries. Fill greased or paper-lined muffin cups two-thirds full. Bake at 400 degrees F for 20-25 minutes or until muffins test done.

Caramel Butter Pecan Bars

Ingredients

2 cups all-purpose flour
1 cup packed brown sugar
3/4 cup cold butter
1 1/2 cups chopped pecans
1 (12 ounce) jar caramel ice cream
topping, warmed
1 (11.5 ounce) package milk
chocolate chips

Directions

In a large bowl, combine flour and brown sugar; cut in butter until crumbly. Press into an ungreased 13-in. x 9-in. x 2-in. baking dish. Top with pecans. Drizzle caramel topping evenly over pecans.

Bake at 350 degrees F for 15-20 minutes or until caramel is bubbly. Remove to a wire rack. Sprinkle with chocolate chips. Let stand for 5 minutes. Carefully spread chips over caramel layer. Cool at room temperature for at least 6 hours or until chocolate is set. Cut into bars.

Pecan Pound Cake

Ingredients

2 cups butter (no substitutes),
softened
2 cups sugar
9 eggs
1 tablespoon lemon juice
3 teaspoons vanilla extract
1 teaspoon grated lemon peel
3 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
4 cups chopped pecans
1 1/2 cups golden raisins
confectioners' sugar

Directions

In a large mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in the lemon juice, vanilla and lemon peel. Combine the flour, baking powder and salt; gradually add to creamed mixture. Fold in pecans and raisins.

Pour into a greased 10-in. fluted tube pan. Bake at 350 degrees F for 1-1/4 to 1-1/2 hours or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from pan to a wire rack to cool completely. Dust with confectioners' sugar if desired.

Caramel Pecan Turtle Cookies

Ingredients

Cookie:

1 cup Butter Flavor CRISCO®
Shortening
1 1/2 cups sugar
1/2 cup brown sugar
2 tablespoons milk
3 eggs
1 teaspoon vanilla
4 1/2 cups flour
1 1/2 teaspoons baking soda
1 1/2 teaspoons cream of tartar
1 teaspoon salt

Caramel and Chocolate Topping:

28 caramels
2 tablespoons milk
30 pecan halves
1 (6 ounce) package semi-sweet
chocolate chips

Directions

Cream Butter Flavor CRISCO® and sugars together. Add milk. Beat in eggs one at a time; add vanilla. Combine flour, baking soda, cream of tartar and salt. Mix into creamed mixture. Chill for one hour.

Heat oven to 350 degrees F.

Roll out 1/3 of the dough at a time, to about 1/4-inch thickness on a floured surface. Cut out with 2 1/4-inch cookie cutters. Place 2 inches apart on un-greased baking sheet.

Bake for 5-6 minutes, or until edges are slightly golden. Remove immediately to cooling rack.

Combine caramels and milk in microwave-safe bowl. Cover with waxed paper. Microwave at 50% (MEDIUM) for 1 minute. Stir. Repeat until smooth (or melt on rangetop in small saucepan on very low heat). Drop rounded teaspoonfuls on top of each cookie. Place 3 pecan halves around edge of caramel to resemble turtle.

Place chocolate chips in microwave-safe cup. Microwave at 50% (MEDIUM) for 1 minute. Stir. Repeat until smooth (or melt on rangetop in small saucepan on very low heat). Spread rounded teaspoonfuls over top of caramel. Do not cover the pecans. Cool completely.

Pecan Bars II

Ingredients

1 (8 ounce) package crescent rolls
2/3 cup butter
2/3 cup packed brown sugar
1 1/2 cups chopped pecans
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Line a 10x15 inch jellyroll pan with parchment paper.

Remove crescent roll dough from package and cover the bottom of the prepared jellyroll pan. Pinch seams together so there is just one sheet of dough.

In a small saucepan , melt butter over medium heat. Stir in the brown sugar to dissolve, and bring the mixture to a rolling boil for 1 to 2 minutes. Pour the mixture over the prepared crust. Sprinkle the pecans evenly over the mixture. Bake for 20 to 25 minutes in the preheated oven. Edges of crust will be golden.

Remove from the oven and sprinkle the chocolate chips over the top. Wait a few minutes, then spread the chips out over the bars. Be careful not to mess up the layer underneath. Allow bars to cool completely before cutting into squares or triangles.

Butterscotch Pecan Brownies

Ingredients

2 (1 ounce) squares unsweetened chocolate
1/3 cup shortening
2 eggs
1 cup sugar
3/4 cup all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1/2 cup chopped pecans
FILLING:
1/4 cup butter or margarine
1/2 cup sugar
1/4 cup evaporated milk
3/4 cup marshmallow creme
1/2 teaspoon vanilla extract
1/4 cup chopped pecans
CARAMEL LAYER:
24 caramels
1/4 cup whipping cream
TOPPING:
1 cup semisweet chocolate chips
1/4 cup butterscotch chips
1/4 cup chopped pecans

Directions

In a microwave-safe bowl, melt chocolate and shortening; stir until smooth. Cool slightly. In a mixing bowl, beat eggs and sugar; stir into chocolate mixture. Stir in pecans. Spread into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 18-20 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

For filling, melt butter in a heavy saucepan over medium heat. Add sugar and milk; bring to a gentle boil. Reduce heat to medium-low; boil and stir for 5 minutes. Remove from the heat; stir in marshmallow creme and vanilla. Add pecans. Spread over top of brownies. Refrigerate until set.

Combine the caramels and cream in a saucepan. Cook and stir over low heat until melted and smooth; cook and stir 4 minutes longer. Spread over filling. Refrigerate until set.

Melt the chocolate and butterscotch chips; stir until smooth. Stir in pecans; spread over caramel layer. Refrigerate for at least 4 hours or overnight. Remove from the refrigerator 20 minutes before cutting. Cut into 1-in. squares.

Cranberry Relish with Grand Marnier® and Pecans

Ingredients

1 1/2 cups white sugar
1/4 cup brandy-based orange
liqueur (such as Grand Marnier®)
1 cup orange juice
1 tablespoon minced fresh ginger
root
1 tablespoon grated orange zest
4 cups fresh cranberries
1/2 cup chopped toasted pecans

Directions

Bring the sugar, orange liqueur, orange juice, ginger, and orange zest to a boil in a saucepan over medium-high heat. Stir until the sugar has dissolved, then stir in the cranberries, and cook until they pop, about 5 minutes. Add the pecans, pour into a bowl, and refrigerate several hours until cold.

Chocolate Pecan Dreams

Ingredients

1 1/3 cups shortening
1 cup sugar
2 eggs, separated
2 tablespoons milk
1 teaspoon vanilla extract
2 cups all-purpose flour
1/2 cup baking cocoa
3/4 teaspoon salt
2/3 cup miniature semisweet chocolate chips
1 1/4 cups coarsely chopped pecans

Directions

In a mixing bowl, cream shortening and sugar. Beat in egg yolks, milk and vanilla. Combine flour, cocoa and salt; gradually add to the creamed mixture. Stir in chocolate chips.

Roll into 1-1/2-in. balls. Beat egg whites until foamy. Dip each ball halfway into egg whites, then in pecans. Place pecan side up 2 in. apart on greased baking sheets. Flatten slightly with a glass dipped in sugar. Bake at 350 degrees F for 12-14 minutes or until firm. Carefully remove to wire racks to cool.

Milk Chocolate Pecan Pie

Ingredients

1 (9 inch) pie shell
3 eggs
1 cup light corn syrup
2/3 cup white sugar
1/3 cup butter, melted
1 cup chopped pecans
1/2 cup milk chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In medium mixing bowl beat eggs lightly with a rotary beater or fork. Stir in corn syrup, sugar, and butter; mix well. Stir in pecan and chocolate pieces.

To prevent overbrowning, cover edges of pie shell with aluminum foil. Place pie shell on oven rack and pour filling into it.

Bake in preheated oven for 25 minutes. Remove foil from crust edges and bake an additional 25 minutes, or until a knife inserted in center comes out clean. Chill before serving. May be served with whipped cream or vanilla ice cream.

Pecan Carrot Pie

Ingredients

2 cups sliced carrots
1 cup water
1 cup half-and-half cream
1/4 cup butter or margarine,
softened
1/2 cup packed brown sugar
2 eggs
1/2 teaspoon ground nutmeg
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
1/8 teaspoon ground ginger
1 (9 inch) unbaked pastry shell
PECAN TOPPING:
2 tablespoons butter or margarine
1 tablespoon brown sugar
1 cup chopped pecans

Directions

In a saucepan, simmer carrots in water for 20 minutes or until tender; drain. Place carrots and cream in a blender; cover and process until smooth. In a mixing bowl, cream butter and brown sugar. Add eggs, nutmeg, cinnamon, salt, ginger and carrots; mix well. Pour into pastry shell. Bake at 450 degrees F for 15 minutes.

For topping, melt butter in a small saucepan. Stir in brown sugar until dissolved. Add pecans; stir until coated, about 2 minutes. Spoon over carrot filling. Reduce heat to 325 degrees F, bake 35-40 minutes longer or until a knife inserted near the center comes out clean. Cool completely. Store in the refrigerator.

Roasted Pecan Couscous with Sun Dried

Ingredients

2/3 cup pecan pieces
1 tablespoon butter
1 1/2 cups quartered fresh button mushrooms
1 onion, chopped
1 tablespoon minced fresh garlic
2 teaspoons butter
1 1/4 cups water
1 (5.8 ounce) box couscous
1 (8.5 ounce) bottle sun-dried tomato pesto
1/3 cup finely grated Parmesan cheese, or more to taste
salt and ground black pepper to taste

Directions

Spread the pecan pieces onto a baking sheet and place in a cold oven.

Heat the oven to 350 degrees F (175 degrees C) to begin roasting the pecans. Roast until aromatic, 20 to 30 minutes.

Melt 1 tablespoon butter in a large skillet over medium heat. Cook the mushrooms, onion, and garlic in the melted butter until softened, 5 to 7 minutes. Transfer to a bowl and set aside.

Return the skillet to the heat. Melt 2 teaspoons butter in the skillet. Stir the water into the butter; bring to a boil. Put the couscous in a glass bowl; pour the butter and water mixture over the couscous. Immediately cover the bowl with plastic wrap and allow to sit until the couscous absorbs all of the moisture, 7 to 10 minutes. Fluff with a fork. Stir the toasted pecans, the mushroom mixture, the pesto, and Parmesan cheese through the couscous. Season with salt and pepper to serve.

Pecan Roasted Potatoes

Ingredients

1 1/2 cups pecan halves
2 pounds red potatoes, quartered
2 teaspoons olive oil
1 1/2 teaspoons sea salt
1/2 teaspoon dried marjoram
1/2 teaspoon dried thyme leaves
1/2 teaspoon ground dried rosemary
1 teaspoon garlic powder

1 tablespoon butter
1 1/2 teaspoons Worcestershire sauce
1 teaspoon cornstarch
1 (8 ounce) container sour cream

Directions

Preheat an oven to 400 degrees F (200 degrees C). Grease a 9x13 inch baking dish. Spread the pecans evenly onto a baking sheet.

Toast the pecans in the preheated oven until they are lightly browned, about 5 minutes, then remove and set aside to cool. Meanwhile, place the quartered potatoes into a large mixing bowl. Toss with the olive oil until thoroughly coated. Season with the sea salt, marjoram, thyme, rosemary, and garlic powder. Place into the prepared baking dish.

Bake in the preheated oven until golden brown and just about tender when pierced with a fork, about 30 minutes.

While the potatoes are cooking, place half of the toasted pecans into a blender along with the butter, Worcestershire sauce, and cornstarch. Puree until a smooth paste has formed. Crush the remaining toasted pecans, then mix with the puree. Spread this mixture over the roasted potatoes, and return them to the oven to bake until the nut mixture has browned nicely, about 5 minutes. Serve with dollops of sour cream.

Maple Pecan Shortbread Squares

Ingredients

1 cup all-purpose flour
1/3 cup packed brown sugar
1/2 cup softened butter

1 egg
1/3 cup packed brown sugar
3 tablespoons pure maple syrup
1/2 cup chopped pecans

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Combine the flour and 1/3 cup brown sugar in a mixer. Mix in the softened butter until a dough has formed. Press into an ungreased 8x8-inch baking dish, and prick with a fork.

Bake the shortbread in the preheated oven until golden brown, about 20 minutes. While the shortbread is baking, beat the egg in a mixing bowl along with 1/3 cup brown sugar, maple syrup, and pecans. Pour the pecan mixture over the hot crust, and return to the oven. Continue baking until firmed, 12 to 15 minutes. Remove from the oven, and immediately run a knife around the edges to prevent sticking. Cool completely, then cut into 1-inch squares to serve.

Pecan Pumpkin Loaves

Ingredients

3 1/3 cups all-purpose flour
3 cups sugar
2 teaspoons baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/4 teaspoon ground nutmeg
1/4 teaspoon ground cloves
2 cups canned cooked pumpkin
4 eggs
1 cup vegetable oil
2/3 cup water
1/2 teaspoon vanilla extract
3/4 cup chopped pecans

Directions

In a mixing bowl, combine the first eight ingredients. Add pumpkin, eggs, oil, water and vanilla; mix well. Stir in pecans. Pour into three greased 8-in. x 4-in. x 2-in. loaf pans. Bake at 350 degrees F for 1 hour or until a toothpick comes out clean. Cool for 10 minutes before removing from pans to wire racks.

Favorite Bourbon Pecan Pie

Ingredients

1/2 cup white sugar
1/2 cup brown sugar
3 tablespoons butter, melted
1/2 cup light corn syrup
3 eggs, beaten
2 tablespoons bourbon
2 cups pecan halves
1 (9 inch) unbaked deep-dish pie crust

Directions

Preheat an oven to 375 degrees F (190 degrees C).

Mix the white sugar, brown sugar, and butter together in a bowl. Stir in the corn syrup, eggs, and bourbon; fold in the pecans. Pour the mixture into the pie crust.

Bake in the preheated oven for 10 minutes; reduce heat to 350 degrees F (175 degrees C); continue to bake until the pie is set, about 25 minutes more. Allow to cool completely on a wire rack before serving.

Frosted Pecan Bites

Ingredients

1 pound pecan halves
1/2 cup butter
1 cup white sugar
2 egg whites, stiffly beaten
1 pinch salt

Directions

Preheat oven to 275 degrees F (135 degrees C).

Toast pecans for 10 to 15 minutes or until lightly toasted. Set aside to cool.

Fold sugar, salt and pecans into egg whites.

Increase oven temperature to 325 degrees F (165 degrees C). Melt butter or margarine on a sheet pan.

Spread the nut mixture over pan and bake for 30 minutes, stirring every 10 minutes. Remove from oven and allow to cool.

Caramel Pecan Cookies

Ingredients

1 cup butter or margarine,
softened
1 cup white sugar
1 cup packed brown sugar
2 eggs
2 teaspoons vanilla extract
2 1/4 cups all-purpose flour
3/4 cup unsweetened cocoa
powder
1 teaspoon baking soda
1 cup chopped pecans, divided
1 tablespoon white sugar
5 rolls chocolate-covered caramel
candies

Directions

In a large bowl, cream together the butter, 1 cup white sugar, and brown sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, cocoa, and baking soda; stir into the sugar mixture until well blended. Stir in 1/2 cup of the pecans. Cover, and refrigerate dough for 1 hour, or until firm.

Preheat oven to 375 degrees F (190 degrees C). In a shallow bowl, combine the remaining 1/2 cup pecans and 1 tablespoon of sugar; set aside.

Press 1 tablespoon of cookie dough around each chocolate coated caramel, forming a ball. Dip one side of each ball into the pecan mixture; and place pecan side up, 2 inches apart on ungreased baking sheets.

Bake for 8 minutes in the preheated oven (the cookies will look soft). Cool on the pans for one minute before removing to wire racks to cool completely.

Pecan Pie VI

Ingredients

1 (9 inch) unbaked pie crust
4 tablespoons butter
1/2 cup brown sugar
1 cup light corn syrup
3 eggs
1/8 teaspoon salt
1 teaspoon vanilla extract
1 cup coarsely chopped pecans

Directions

Preheat oven to 450 degrees F (230 degrees C.)

In a large bowl, cream the butter and brown sugar. Beat in the corn syrup, eggs, salt and vanilla. Stir in the chopped pecans. Pour filling into pie shell.

Bake in the preheated oven for 10 minutes. Reduce temperature to 325 degrees F (165 degrees C) and bake for 30 to 40 minutes, or until golden brown.

Chocolate Pecan Pie VI

Ingredients

1 cup semi-sweet chocolate chips
1/4 cup butter
2/3 (14 ounce) can sweetened condensed milk
2 large eggs
1 teaspoon vanilla extract
1/4 teaspoon salt
1 1/2 cups pecans
1 recipe pastry for a 9 inch single crust pie

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium saucepan, combine chocolate, butter and condensed milk over medium heat. Stir continuously until chocolate chips melt and sauce is smooth. Remove from heat. Stir in eggs, vanilla, salt and pecans; mix well.

Pour mixture into pie shell and bake on bottom shelf of oven for 40 to 45 minutes. Serve hot or cold; cold is preferable.

Chocolate Pecan Pumpkin Bread

Ingredients

3 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon baking powder
1 1/2 teaspoons ground cinnamon
1 teaspoon ground nutmeg
1/2 teaspoon salt
2 cups canned pumpkin
2 1/2 cups white sugar
1 cup vegetable oil
4 beaten eggs
1 cup chopped pecans
1 cup miniature chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two 8x4 inch loaf pans.

Sift together the flour, baking soda, baking powder, cinnamon, nutmeg, and salt in a bowl.

In another bowl, mash the pumpkin, and stir in the sugar, oil, and eggs. Pour the flour mixture into the pumpkin mixture, and stir lightly to combine. Use a rubber spatula to fold the pecans and chocolate chips into the batter. Gently run the spatula through the center of the bowl, then around the sides of the bowl, repeating until fully incorporated.

Fill the prepared loaf pans about 3/4 full, and bake in the preheated oven for 20 to 25 minutes, until the bread has risen, and a toothpick inserted into the center comes out clean. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Snowy Pecan Cookies

Ingredients

4 (1 ounce) squares unsweetened chocolate
1/2 cup vegetable oil
4 eggs
2 teaspoons vanilla extract
2 cups all-purpose flour
2 cups white sugar
2 teaspoons baking powder
1/2 teaspoon salt
1 cup chopped pecans
1/3 cup confectioners' sugar for decoration

Directions

Melt chocolate squares and cooking oil in a saucepan.

Let cool and pour into mixing bowl. Add sugar, eggs and vanilla, mixing until well blended.

Sift dry ingredients together and gradually add to chocolate/egg mixture, stirring well.

Stir in nuts, cover and place in refrigerator overnight.

Preheat oven to 375 degrees and grease cookie sheets.

Shape dough into small balls, about an inch in diameter. Roll in powdered sugar and place about 2 inches apart on cookie sheet .

Bake for 8 minutes.

Pecan Torte

Ingredients

3 cups finely chopped toasted pecans, divided
1/2 cup butter or margarine, softened

1/2 cup shortening
2 cups sugar
5 eggs, separated
2 teaspoons vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
1 cup butter
3/4 cup dark corn syrup

FILLING:

1/2 cup packed brown sugar
1/3 cup cornstarch
1/8 teaspoon salt
1 1/2 cups half-and-half cream
3/4 cup dark corn syrup
4 egg yolks, beaten
3 tablespoons butter or margarine
1 teaspoon vanilla extract
1/2 cup coarsely chopped pecans

Directions

Sprinkle 2/3 cup pecans each into three greased 9-in. round baking pans; set aside. In a mixing bowl, cream butter, shortening and sugar. Add egg yolks, one at a time, beating well after each addition. Beat in vanilla. Combine flour and baking soda; add to creamed mixture alternately with buttermilk. Stir in remaining pecans.

In a small mixing bowl, beat the egg whites until stiff peaks form; fold into batter. Pour into prepared pans. Bake at 350 degrees F for 25-30 or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks. Brush with corn syrup; cool completely.

For filling, in a heavy sauce, combine the brown sugar, cornstarch and salt. Gradually stir in cream until smooth. Add the corn syrup. Bring to a boil over medium heat, stirring constantly; cook and stir for 1-2 minutes or until thickened. Remove from heat. Stir a small amount of hot filling into egg yolks; return all to the pan, stirring constantly. Bring to a gentle boil; cook and stir for 3 minutes. remove from the heat; stir in butter and vanilla. Cover and refrigerate until cool, about 4 hours.

Place one cake layer, pecan side up, on a serving plate; spread with about 2/3 cup of filling. Repeat layers twice. Sprinkle with chopped pecans. Refrigerate leftovers.

Southern Pecan Pie II

Ingredients

1 1/2 cups all-purpose flour
3 tablespoons white sugar
1/2 teaspoon salt
1/2 cup butter, chilled and diced
1 egg yolk
3 tablespoons ice water

1 1/2 cups pecan halves
3 eggs
1 cup light corn syrup
3/4 cup white sugar
2 tablespoons all-purpose flour
3 tablespoons milk
3 tablespoons butter, melted
1 teaspoon vanilla extract

Directions

In a large bowl, combine 1 1/2 cups flour, 3 tablespoons sugar and salt. Cut in butter until mixture resembles coarse crumbs. Mix yolk with water and stir in until mixture forms a ball. Wrap in plastic and refrigerate for 1 hour or overnight. Roll out and place in a 9 inch pie plate.

Preheat oven to 450 degrees F (230 degrees C.)

Place pecans in the bottom of pie crust. In a large bowl, Stir together 3/4 cup of sugar and flour. Mix in the eggs, corn syrup, milk, melted butter and vanilla. Blend well and pour over pecans in crust.

Bake in the preheated oven for 10 minutes. Reduce temperature to 350 degrees F (175 degrees C) and bake for 40 to 50 minutes, or until golden brown and filling is set.

Sweet Potatoes with Pecans and Sausage

Ingredients

3 pounds sweet potatoes
1 pound pork sausage
2 tablespoons butter
1/3 cup packed brown sugar
3/4 cup chopped pecans
1 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C).

Form sausage into round patties. Place patties in a large, deep skillet. Cook over medium high heat until brown. Drain and set aside.

Wash yams, prick with fork and place on baking sheet. Bake for 1 hour or until yams are soft. Set aside to cool.

Cut cooled yams into 1 to 2 inch cubes and place in 2 1/2 quart casserole dish. Add sausage, butter, brown sugar, pecans and cinnamon. Mix thoroughly, cover and bake for 30 to 40 minutes or until hot and bubbly.

Hot and Spicy Pecans

Ingredients

2 tablespoons butter, melted
1 tablespoon Worcestershire sauce
1/4 teaspoon ground red pepper
1/4 teaspoon salt
1/4 teaspoon garlic powder
2 cups pecan halves
1 tablespoon chili powder

Directions

Preheat oven to 300 degrees F (150 degrees C).

In a medium bowl, mix butter, Worcestershire sauce, red pepper, salt, and garlic powder. Stir in the pecans, and gently toss with chili powder to coat.

Spread coated pecans on a medium baking sheet, and cook 30 minutes in the preheated oven, stirring approximately every 10 minutes.

Southern Praline Pecan Cake

Ingredients

1 (18.25 ounce) package butter
pecan cake mix
1 (16 ounce) container coconut
pecan frosting
4 eggs
3/4 cup vegetable oil
1 cup water
1 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray a 9 or 10 inch Bundt pan with non-stick cooking spray.

Combine the cake mix with the frosting, eggs, oil, water and 1/2 of the pecan pieces. Mix until combined.

Sprinkle the remaining 1/2 of pecans in the prepared Bundt pan then pour in the cake batter.

Bake at 350 degrees F (175 degrees C) for 50 minutes or until a toothpick comes out clean.

Pecan Cream Cheese Pie

Ingredients

1 cup chopped pecans
1/2 cup flaked coconut
1/4 cup butter or margarine,
melted
4 ounces cream cheese, softened
1/4 cup confectioners' sugar
1 3/4 cups whipped topping
1 (9 inch) pastry shell, baked and
cooled
1/2 cup caramel ice cream
topping

Directions

In a bowl, combine pecans, coconut and butter. Pour onto an ungreased 15-in. x 10-in. x 1-in. baking pan.

Bake at 350 degrees for 5-10 minutes or until golden brown, stirring occasionally. Cool.

In a mixing bowl, beat the cream cheese and sugar until smooth. Fold in whipped topping. Spoon into pastry shell. Sprinkle with coconut mixture. Drizzle with caramel topping. Refrigerate for 2 hours.

Lite Chocolate Pecan Pie Bars

Ingredients

1 1/2 cups flour
1 1/2 cups sugar, divided
1/2 cup Argo® Corn Starch
3/4 cup butter OR margarine,
softened
1 1/4 cups Karo® Lite Syrup
4 eggs, lightly beaten
1/4 teaspoon salt
1 1/2 teaspoons Spice Islands®
Pure Vanilla Extract
6 ounces pecans, chopped
1 cup semi-sweet chocolate chips

Directions

Preheat oven to 350 degrees F.

To Make Crust: Combine flour, 1/4 cup sugar and corn starch in a large bowl. Cut in butter until crumbly. Press into greased 13 x 9-inch pan.

Bake in a preheated 350 degrees F oven for 15 minutes until edges are lightly browned.

To Make Filling: Stir together syrup, remaining sugar, eggs, salt and vanilla in a large bowl until blended. Add pecans and chocolate chips.

Pour over crust and bake an additional 35 minutes until filling is firm around the edges and slightly soft in center.

Cool completely, about 2 hours, before cutting into bars.

Cinnamon Pecan Ring

Ingredients

2 3/4 cups all-purpose flour
1/2 cup sugar, divided
1 (.25 ounce) package active dry yeast
1 teaspoon salt
1/8 teaspoon baking soda
1/2 cup fat-free plain yogurt
1/2 cup fat-free milk
1/4 cup water
3 tablespoons butter or stick margarine, divided
3/4 cup chopped pecans, toasted
1/4 cup packed brown sugar
1 tablespoon ground cinnamon
1 egg white, lightly beaten
ICING:
1/2 cup confectioners' sugar
2 teaspoons fat free milk
1/4 teaspoon vanilla extract

Directions

In a mixing bowl, combine 1 cup flour, 1/4 cup sugar, yeast, salt and baking soda. In a saucepan, heat the yogurt, milk, water and 2 tablespoons butter to 120 degrees F-130 degrees F. Add to dry ingredients; beat on medium speed for 2 minutes. Stir in enough remaining flour to form soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Transfer to a bowl coated with nonstick cooking spray; turn once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down. Roll into a 14-in. x 10-in. rectangle. Melt remaining butter; brush over dough. Combine pecans, brown sugar, cinnamon and remaining sugar; sprinkle evenly over dough to within 1/2 in. of edges. Roll up jelly-roll style, starting with a long side; pinch seam.

Line a baking sheet with foil; coat well with nonstick cooking spray. Place dough seam side down on prepared pan; pinch ends together to form a ring. With scissors, cut from the outside edge two-thirds of the way toward center of ring at 1-in. intervals. Separate strips slightly and twist. Cover and let rise until doubled, about 45 minutes.

Brush with egg white. Bake at 350 degrees F for 20-25 minutes or until golden brown. Immediately remove from pan to wire rack. Combine icing ingredients; drizzle over warm ring.

Pumpkin Pecan White Chocolate Cookies

Ingredients

2 1/4 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon pumpkin pie spice
1 cup unsalted butter
1 1/2 cups dark brown sugar
1 cup solid pack pumpkin puree
2 eggs
1 teaspoon vanilla extract
10 ounces white chocolate,
chopped
1/2 cup pecan halves

Directions

Preheat oven to 300 degrees F (150 degrees C) Grease cookie sheets.

In a large bowl, cream together the butter and brown sugar until smooth. Beat in the eggs and vanilla, then stir in the pumpkin puree until well blended. Combine the flour, baking soda, and pumpkin pie spice; stir into the pumpkin mixture. Fold in the white chocolate and pecans. Drop by heaping spoonfuls onto the prepared cookie sheets. Cookies should be at least 2 inches apart.

Bake for 20 to 22 minutes in the preheated oven, until bottoms are lightly browned. Cool for 5 minutes on baking sheets before removing to cool on wire racks.

Butternut Squash with Onions and Pecans

Ingredients

3 tablespoons butter
1 large onion, diced
2 1/4 pounds butternut squash
1 cup chopped pecans
3 tablespoons chopped fresh
parsley
salt and pepper to taste

Directions

Place pecans on an ungreased baking sheet. Toast at 350 degrees F (175 degrees C) for 5 to 8 minutes.

Peel the squash, and remove the seeds. Cut into 1/2 inch cubes. There will be about 6 cups squash.

Melt butter or margarine in a heavy large skillet over low heat. Add onion and saute until very tender, about 15 minutes. Add squash and toss to coat. Cover. Cook until squash is tender but still holds it shape, stirring frequently, about 15 minutes. Season to taste with salt and pepper. Can be prepared 4 hours ahead. Let stand at room temperature. Rewarm over medium heat before continuing.

Stir in half of the pecans and half of the parsley. Transfer mixture to bowl. Sprinkle with remaining pecans and parsley. Serve.

Strawberry Pecan Cookies

Ingredients

1 cup shortening
1 1/2 cups sugar
2 eggs
3/4 cup strawberry puree
3 cups all-purpose flour
1 teaspoon salt
1/2 teaspoon baking soda
3/4 cup chopped pecans
red food coloring

Directions

In a mixing bowl, cream shortening and sugar. Add eggs, one at a time, beating well after each addition. Beat in puree just until blended. Combine flour, salt and baking soda; gradually add to the creamed mixture. Stir in pecans and food coloring if desired. Drop by tablespoonfuls 2 in. apart onto greased baking sheets. Bake at 350 degrees F for 12-15 minutes or until edges are lightly browned. Remove to wire racks to cool.

Mango-Pecan Chicken

Ingredients

1 tablespoon vegetable oil
1 onion, halved and sliced
2 mangos - peeled, seeded, and cubed
2 tablespoons lemon juice
1 tablespoon white sugar
1/4 teaspoon ground ginger
1/8 teaspoon ground cinnamon
1/8 teaspoon ground mace
4 skinless, boneless chicken breast halves - cut in half lengthwise
salt and pepper to taste
1 tablespoon vegetable oil
1/4 cup chopped pecans

Directions

Heat 1 tablespoon vegetable oil in a large saucepan over medium heat. Add onion; cook and stir until the onion softens and turns translucent, about 5 minutes. Add mangos, lemon juice, sugar, ginger, cinnamon, and mace. Bring to a simmer and cook for 5 minutes, stirring constantly. Turn heat to low, cover, and allow to cook 5 minutes more.

While the mango sauce is simmering, season chicken breasts with salt and pepper to taste. Heat remaining 1 tablespoon vegetable oil in a large skillet over medium heat. Add chicken, and cook on both sides until nicely browned, and the chicken is no longer pink in the center, about 8 minutes per side.

To serve, place one or two pieces of chicken onto each serving plate. Spoon mango sauce over the top, and sprinkle with pecans.

Toffee-Pecan Nutmeg Cakes

Ingredients

3 cups all-purpose flour
2 1/4 cups packed brown sugar
1/2 teaspoon salt
3/4 cup cold butter or margarine
1 1/4 cups chopped pecans,
toasted, divided (optional)
1 egg
1 1/2 cups sour cream
1 1/2 teaspoons baking soda
1 1/2 teaspoons ground nutmeg
1 1/2 teaspoons vanilla extract

Directions

In a bowl, combine flour, brown sugar and salt. Cut in butter until mixture resembles coarse crumbs. Place 3 cups of mixture in a small bowl; add 1/2 cup pecans. Press gently onto the bottom of two greased 9-in. round baking pans.

In a small mixing bowl, combine the egg, sour cream, baking soda, nutmeg and vanilla; mix well. Beat in the remaining flour mixture until well blended. Pour over the crust. Sprinkle with remaining pecans.

Bake at 350 degrees F for 33-38 minutes or until a toothpick comes out clean. Cool in pans on wire racks. Cut into wedges.

Pecan Chicken Pockets

Ingredients

3 ounces spreadable chive-and-onion cream cheese
3 tablespoons butter, softened, divided
Dash pepper
1/2 cup cubed cooked chicken
1/2 cup sliced fresh mushrooms
1 (4 ounce) package refrigerated crescent rolls
3 tablespoons seasoned bread crumbs
2 tablespoons finely chopped pecans

Directions

In a small bowl, combine cream cheese, 1 tablespoon butter and pepper. Fold in chicken and mushrooms. Separate crescent dough into two rectangles; seal perforations. Spoon chicken mixture on each rectangle to within 1/2 in. of edges. Roll up, starting from a short side; pinch ends to seal.

In a shallow bowl, combine bread crumbs and pecans. Melt remaining butter; brush over entire surface of dough. Roll in crumb mixture. Place on an ungreased baking sheet. Bake at 350 degrees F for 30-35 minutes or until golden brown.

Zucchini and Pecan Saute

Ingredients

3 tablespoons butter
1/3 cup chopped pecans
1 pound fresh zucchini, sliced
1 tablespoon grated Parmesan
cheese

Directions

In a large skillet, melt 1 tablespoon butter over medium heat. Add pecans; cook and stir until lightly browned, about 5 minutes. Remove pecans from skillet.

Add remaining 2 tablespoons butter to the skillet, and melt. Add zucchini, and saute until soft. Toss with pecans and cheese. Serve.

Oatmeal Pecan Cookies

Ingredients

- 1 cup shortening
- 1 cup packed brown sugar
- 1 cup sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 3 cups old-fashioned oats
- 1 cup chopped pecans

Directions

In a mixing bowl, cream shortening and sugars. Add eggs and vanilla. Combine flour, baking soda and salt; gradually add to creamed mixture. Stir in oats and nuts. Chill for 30 minutes. Shape into 1-1/2-in. balls; place 2 in. apart on greased baking sheets. Bake at 350 degrees F for 10-12 minutes or until golden brown. Cool on wire racks.

Poor Man's Pecan Pie

Ingredients

1 recipe pastry for a 9 inch single crust pie
4 eggs
1/2 cup butter, melted
1 cup dark corn syrup
1 cup white sugar
1 teaspoon vanilla extract
1 pinch salt
1 cup rolled oats

Directions

Beat the eggs. Stir in melted butter, syrup, sugar, salt, and vanilla. Mix thoroughly. Stir in oats. Pour filling into crust.

Bake at 350 degrees F (175 degrees C) for 35 to 40 minutes.

Pecan Snack

Ingredients

1 egg white
1 tablespoon water
1 pound pecans
3/4 cup white sugar
1 teaspoon ground cinnamon
1 teaspoon salt

Directions

Preheat oven to 250 degrees F (120 degrees C).

In a large bowl, beat egg white with water until frothy. Stir in pecans and mix to coat. Combine sugar, cinnamon and salt and stir into pecan mixture. Spread on a baking sheet.

Bake in preheated oven 1 hour, stirring every 15 minutes. Store in an airtight container.

Fudgy Pecan Tartlets

Ingredients

1/4 cup butter, softened
3 tablespoons cream cheese,
softened
1/2 cup all-purpose flour
FILLING:
1 egg yolk
3 tablespoons sugar
1 1/2 teaspoons butter, melted
1 1/2 teaspoons 2% low-fat milk
1/2 teaspoon vanilla extract
1/2 cup semisweet chocolate
chips, melted and cooled
12 pecan halves

Directions

In a small mixing bowl, cream butter and cream cheese until light. Gradually add flour, beating until blended. Roll into 1-in. balls. Press onto the bottom and up the sides of miniature muffin cups coated with nonstick cooking spray.

For filling, in a bowl, combine the egg yolk, sugar, butter, milk and vanilla; gradually stir in melted chocolate. Fill tart shells three-fourths full. Top each with a pecan half.

Bake at 375 degrees F for 18-22 minutes or until lightly browned and filling is set. Cool for 10 minutes before removing to a wire rack.

Salmon with Pecan Honey Glaze

Ingredients

1 cup pecan halves or pieces
1 cup honey
3/4 cup butter
1/4 cup vegetable oil
4 (4 ounce) fillets salmon
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C). Spread pecans in a single layer on a baking sheet. Bake 8 to 10 minutes, or until slightly browned. Stir 2 or 3 times to toast uniformly.

In a small saucepan over medium-high heat, combine honey with half of the butter. Stir in the toasted pecans, and cook for 8 to 10 minutes to infuse the flavors. Remove from heat, and keep warm.

Melt remaining butter with oil in a large skillet over high heat. Season fish with salt and pepper. Arrange fillets in skillet, and cook until firm to the touch, about 4 to 5 minutes per side. Salmon is done when it flakes easily with a fork. Transfer to serving plate, and spoon glaze over top.

Vinegar Pecan Pie

Ingredients

3/4 cup white sugar
1/2 cup margarine, softened
2 eggs
1 teaspoon vanilla extract
3 teaspoons white vinegar
3/4 cup chopped pecans
1 prepared 8 inch pie crust

Directions

Preheat oven to 350 degrees F (175 degrees C.)

In a large bowl, mix together sugar and margarine. Stir in eggs, vanilla and vinegar. Stir in pecans. Pour into pie shell.

Bake in preheated oven for 45 minutes, or until top is lightly browned, and filling is set.

Pecan Cheddar Snacks

Ingredients

1/2 cup all-purpose flour
1 tablespoon biscuit baking mix
1 pinch cayenne pepper
1/4 cup butter or margarine,
softened
1/2 cup shredded Cheddar
cheese
1 egg, beaten
1 cup crisp rice cereal
1/2 cup chopped pecans

Directions

In a bowl, combine the flour, biscuit mix and cayenne. Stir in butter until crumbly. Add cheese and egg; mix well. Stir in cereal and nuts. Shape into 1-1/2 in. balls; place on an ungreased baking sheet. Bake at 350 degrees F for 18-20 minutes or until lightly browned. Serve warm.

Cherry Pecan Bread

Ingredients

1/2 cup butter or margarine,
softened
3/4 cup sugar
2 eggs
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup buttermilk
1 cup chopped pecans
1 (10 ounce) jar maraschino
cherries, drained and chopped
1 teaspoon vanilla extract

Directions

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Combine the flour, baking soda and salt; add to the creamed mixture alternately with buttermilk. Stir in pecans, cherries and vanilla. Pour into a greased and floured 8-in. x 4-in. x 2-in. loaf pan.

Bake at 350 degrees F for 65-75 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

Pecan and Sour Cream Sandies

Ingredients

1/2 cup chopped pecans
2 1/4 cups all-purpose flour
1/2 cup butter
1 1/2 teaspoons baking powder
1/3 cup shortening
3/4 cup white sugar
1 egg
1/3 cup sour cream
1 teaspoon vanilla extract
1 egg
1 1/2 cups sifted confectioners' sugar
1 tablespoon lemon juice
1 pinch salt
1/2 cup chopped pecans

Directions

Grind the 1/2 cup pecans in a blender, food processor, or food grinder.

Combine the nuts with the flour and baking powder.

In a separate bowl beat butter and shortening with an electric mixer for 30 seconds.

Add the sugar and beat until fluffy. Add egg, sour cream and vanilla and beat until well mixed.

Stir in the flour, baking powder and the ground nuts.

Divide dough in half. Cover and chill at least 3 hours.

Preheat oven to 375 degrees F.

Work half of the dough at a time. Keep the other half refrigerated. Roll dough to 1/8-inch thickness on a lightly floured surface. Cut with desired cookie cutter.

Place on an ungreased cookie sheet and bake 7-8 minutes or until done. Remove from sheet and cool on a rack.

To make lemon glaze: Beat 1 egg white until frothy. Add 1 1/2 cups sifted powdered sugar, 1 tablespoon lemon juice and a dash of salt. Beat well.

Spread cookies with Lemon Glaze and sprinkle with nuts.

Pecan Squares Cookies

Ingredients

CRUST:

2 cups all-purpose flour
1/3 cup sugar
3/4 cup butter or margarine,
softened
1/4 teaspoon salt

FILLING:

4 eggs, lightly beaten
1 1/2 cups light or dark corn syrup
1 1/2 cups sugar
3 tablespoons butter or margarine,
melted
1 1/2 teaspoons vanilla extract
2 1/2 cups chopped pecans

Directions

In a large mixing bowl, blend together flour, sugar, butter and salt until mixture resembles coarse crumbs. Press firmly and evenly into a greased 15-in. x 10-in. x 1-in baking pan. Bake at 350 degrees F for 20 minutes. Meanwhile, in another bowl, combine first five filling ingredients. Stir in pecans. Spread evenly over hot crust. Bake at 350 degrees F for 25-30 minutes or until set. Cool on a wire rack.

Pecan Pear Bread

Ingredients

1 cup sugar
1/2 cup vegetable oil
2 eggs
1/4 cup sour cream
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/4 teaspoon ground cardamom
1/4 teaspoon ground cinnamon
1 1/2 cups chopped peeled pears
2/3 cup chopped pecans
1/2 teaspoon grated lemon peel

Directions

In a mixing bowl, combine sugar and oil. Add eggs, one at a time, beating well after each addition. Add sour cream and vanilla; mix well. Combine dry ingredients; add to sour cream mixture and mix well. Stir in pears, pecans and lemon peel.

Spread into a greased 8-in. x 4-in. x 2-in. loaf pan. Bake at 350 degrees F for 65-75 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from pan to a wire rack to cool completely.

Orange Pecan Tuna Salad

Ingredients

1 (12 ounce) can water packed
tuna, drained and flaked
1 tablespoon fat free sour cream
1/2 tablespoon mustard
1 1/2 tablespoons sweet pickle
relish
2 tablespoons fresh orange juice
1/4 cup chopped pecans
garlic salt to taste
onion powder to taste
ground black pepper to taste

Directions

Mix together the tuna, sour cream, mustard, relish, orange juice, pecans, garlic salt, onion powder, and black pepper. Cover and refrigerate until ready to use.

Spiced Pecans

Ingredients

2 cups pecan halves
1/4 cup butter or margarine
1/4 cup sugar
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon ground cloves

Directions

In a skillet over low heat, toast pecans in butter for 15 minutes or until lightly browned, stirring often. Drain on paper towels. In a bowl, combine the sugar and spices. Add pecans and toss to coat. Spread on a foil-lined baking sheet. Bake at 325 degrees F for 10 minutes. Cool. Store in an airtight container.

Orange Pecan Cookies

Ingredients

1 3/4 cups all-purpose flour
1 cup finely chopped pecans
3/4 cup butter, softened
1/2 cup confectioners' sugar
2 tablespoons grated orange zest,
divided
1/2 teaspoon vanilla extract
1/2 teaspoon freshly squeezed
orange juice
1/2 cup semi-sweet chocolate
chips

Directions

Preheat the oven to 325 degrees F (165 degrees C). Stir together the flour and pecans; set aside.

In a large bowl, cream together the butter and confectioners' sugar until light and fluffy. Beat in 1 tablespoon of orange zest, vanilla and orange juice. Stir in the flour and nuts until well blended. Roll the dough into 1 inch balls, and place them 1 inch apart on ungreased cookie sheets.

Bake for 20 to 25 minutes, or until the edges are just starting to brown. Cool for about 10 minutes, then transfer to wire racks to cool completely.

Place the chocolate chips in a small glass or ceramic bowl, and place in the microwave. Heat for 1 minute, then stir. Continue heating and stirring at 20 second intervals until smooth.

Dip the cookies into the melted chocolate, and sprinkle the remaining orange zest over the top before the chocolate sets for decoration. Cool at room temperature or in the refrigerator until set, then store in an airtight container at room temperature.

Pecan Pumpkin Pie II

Ingredients

1 (9 inch) pie shell
1/2 cup white sugar
1/4 teaspoon salt
1/2 teaspoon ground nutmeg
1 teaspoon ground cinnamon
1/4 teaspoon ground cloves
1/4 teaspoon ground ginger
1 cup solid pack pumpkin puree
1 cup milk
2 eggs
1 egg yolk
1 egg white
1/2 cup chopped pecans

Directions

Preheat oven to 425 degrees F (220 degrees C).

In a medium bowl, mix sugar, salt, cinnamon, nutmeg, cloves, and ginger. Add pumpkin, then blend in milk.

In a separate bowl, beat the 2 whole eggs and separated egg yolk until light. Stir into pumpkin mixture. Beat the remaining egg white until soft peaks form, then fold into pumpkin mixture.

Sprinkle 1/2 of the pecans onto the unbaked pie shell. Pour pumpkin mixture over these, then sprinkle remaining pecans on top. Bake in preheated oven for 15 minutes, then reduce heat to 400 degrees F (200 degrees C). Bake 20 more minutes, or until a knife inserted in center comes out clean. The filling will be slightly puffed, but will fall evenly upon cooling.

Pecan Cheesecake

Ingredients

2 cups graham cracker crumbs
1/2 cup white sugar
1 teaspoon ground cinnamon
1/2 cup butter, melted
3 (8 ounce) packages cream cheese, softened
1 1/4 cups white sugar
3 eggs, room temperature
1/2 teaspoon vanilla extract
1/2 cup pecan liqueur
1 cup sour cream
1/4 cup confectioners' sugar
1 teaspoon pecan liqueur
1 cup ground pecans
1/2 cup graham cracker crumbs
1 1/2 tablespoons white sugar
1/2 teaspoon ground cinnamon
3/4 cup pecan halves

Directions

Combine 2 cups graham cracker crumbs, 1/2 cup white sugar, 1 teaspoon cinnamon, and melted butter or margarine. Press firmly into the bottom of a 10 inch springform pan.

In a large bowl, blend the cream cheese and 1 1/4 cup white sugar with an electric mixer at medium speed until well blended. Add the eggs, one at a time, blending well. Add vanilla extract. Add 1/2 cup liqueur, and blend for 5 minutes. Pour the filling on top of the crust

Preheat the oven to 350 degrees F (175 degrees C). Bake for approximately 1 hour. The cake should be golden brown, and will have risen to the top of the pan. Turn off the heat, and let cool in the oven for 2 1/2 hours. When cool, remove the rim of the springform pan.

In a small bowl, mix the sour cream, confectioners' sugar, and 1 teaspoon liqueur together. Spoon onto the top of the cooled cheesecake.

In a small bowl, combine the finely ground pecans, finely ground graham cracker crumbs, 1 1/2 tablespoons white sugar, and cinnamon. Sprinkle the pecan topping on the cheesecake. Carefully press the pecan topping into the sides of the cheesecake. Garnish the top and sides with pecan halves.

Pecan Breaded Chicken Breasts

Ingredients

4 skinless, boneless chicken breasts
2 tablespoons real maple syrup
1 cup chopped pecans
3 tablespoons all-purpose flour
1 teaspoon salt
2 tablespoons butter
1 tablespoon vegetable oil

Directions

On waxed paper, combine pecans, flour, and salt.

Brush chicken breasts all over with maple syrup. Coat chicken breasts completely with nut mixture.

In a large skillet over medium heat, melt butter and stir in the vegetable oil. Add chicken, and cook for 12 to 15 minutes until chicken is browned on all sides and tender.

Pumpkin Tart With Pecan Crust

Ingredients

3/4 cup pecan halves
3/4 cup rolled oats
3/4 cup whole wheat pastry flour
1/2 teaspoon ground cinnamon
1 pinch salt
1/4 cup vegetable oil
3 tablespoons real maple syrup

1 cup soy milk
1/4 cup arrowroot powder
1 (15 ounce) can pumpkin puree
1/2 cup real maple syrup
1 tablespoon grated fresh ginger
1 1/2 teaspoons ground cinnamon
1/2 teaspoon salt
1/4 teaspoon freshly grated nutmeg
1/8 teaspoon ground cloves

Directions

Set rack in the middle of the oven, and preheat oven to 375 degrees F (190 degrees C). Lightly oil a 9 inch pie plate. Set aside.

Spread nuts over a baking pan. Toast for 7 to 10 minutes, or until the smell of nuts fills the kitchen. Set aside 16 pecan halves for garnish.

Combine oats, flour, remaining pecans, 1/2 teaspoon cinnamon, and a pinch of salt in a food processor bowl. Pulse until mixture becomes a coarse meal. Transfer to a mixing bowl. Whisk together oil and 3 tablespoons maple syrup, and mix into dry ingredients to form a soft dough. Press mixture into prepared pie plate. Crimp edges. Bake for 10 minutes, and set aside to cool.

Blend soymilk and arrowroot in the food processor until the arrowroot is completely dissolved and the mixture is smooth, about 15 seconds. Add pumpkin, 1/2 cup maple syrup, ginger, 1 1/2 teaspoons cinnamon, 1/2 teaspoon salt, nutmeg, and cloves; process until thoroughly blended. Pour filling into baked crust, and smooth the top with a spatula.

Bake for about 35 minutes, or until the crust is lightly browned and the outside inch of the filling is set. Don't worry if the center is still soft; it firms up as the pie cools. Transfer pie to a wire the rack. Gently press toasted pecan halves into hot filling in 2 concentric circles. Cool to room temperature, and then chill until set, about 3 hours. Serve chilled or at room temperature.

Pecan Oatmeal Loaf

Ingredients

1 1/4 cups water (70 to 80 degrees F)
2 tablespoons butter or margarine, softened
1/2 cup old-fashioned oats
3 tablespoons sugar
2 tablespoons nonfat dry milk powder
1 1/4 teaspoons salt
3 cups all-purpose flour
2 teaspoons active dry yeast
1/2 cup chopped pecans

Directions

In bread machine pan, place the first eight ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed). Just before the final kneading (your machine may audibly signal this), add the pecans.

Irresistible Pecan Pie

Ingredients

- 1 1/2 cups all-purpose flour
- 1/2 teaspoon salt
- 2 tablespoons white sugar
- 1/2 cup butter, chilled
- 4 tablespoons ice water
- 3 eggs, beaten
- 3/4 cup light corn syrup
- 2 tablespoons dark corn syrup
- 3/4 cup light brown sugar
- 3 tablespoons butter, melted
- 1 pinch salt
- 1/2 cup pecans, finely crushed
- 1 cup pecans, quartered
- 1 cup pecan halves

Directions

Preheat oven to 350 degrees F (175 degrees C).

To Make Crust: In a medium bowl, combine flour, salt and white sugar. Cut butter into flour mixture until it resembles coarse crumbs. Gradually sprinkle the water over the dry mixture, stirring until dough comes together enough to form a ball.

On a floured surface flatten dough ball with rolling pin. Roll out into a circle that is one inch larger than pie dish. Place pie shell into dish and refrigerate until pie filling is complete.

To Make Pie Filling: In a medium bowl, mix together eggs, light and dark corn syrups, brown sugar, butter, salt and finely crushed pecans. Spread quartered pecans over bottom of refrigerated pie crust. Pour syrup mixture over top of pecans, then arrange pecan halves on top of pie.

Bake in a preheated 350 degrees F (175 degrees C) oven for one hour or until firm; let cool for one hour before serving.

Pecan Rice

Ingredients

1 cup brown rice
2 tablespoons margarine
1/4 cup finely chopped onion
1/2 cup finely chopped pecans
2 tablespoons minced parsley
1/4 teaspoon dried basil
1/4 teaspoon ground ginger
1/4 teaspoon ground black pepper
1/4 teaspoon salt

Directions

In a saucepan bring 2 cups water to a boil. Add rice and stir. Reduce heat to low, cover and simmer for 40 minutes.

When rice is done, melt margarine in a small skillet over medium heat. Saute onions, pecans, parsley, basil, ginger, pepper and salt. When onions are tender stir mixture into rice and mix well.

Carol's Butter Pecan Cake

Ingredients

1 1/4 cups butter
2 cups chopped pecans
3 cups sifted all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
2 cups white sugar
4 eggs
1 cup milk
2 teaspoons vanilla extract
1/4 cup butter
1 teaspoon vanilla extract
1/4 teaspoon salt
4 cups sifted confectioners' sugar
1/3 cup heavy whipping cream

Directions

Grease and flour bottoms of three 9 inch layer pans. Preheat oven to 350 degrees F (175 degrees C).

Melt 1/4 cup butter in heavy skillet over medium heat. Add pecans and brown 10 to 15 minutes, stirring frequently.

Sift flour with baking powder and 1/2 teaspoon salt. Cream remaining butter in large mixing bowl. Gradually add 2 cups sugar; cream at high speed of mixer until light and fluffy. At medium speed blend in eggs, one at a time, beating well after each. At low speed add sifted dry ingredients alternately with milk and vanilla extract, beginning and ending with dry ingredients. Blend well after each addition. Stir in 1 1/3 cups pecans. Pour batter into pans.

Bake for 25 to 30 minutes, until cake is golden brown and springs back when lightly touched in center. When cool, blend remaining pecans with Creamy Butter Frosting; spread between layers and on top.

To Make Creamy Butter Frosting: Cream 1/4 cup butter or margarine in mixing bowl. Add 1 teaspoon vanilla extract, salt, 4 cups confectioners' sugar and 1/3 to 1/2 cup cream. Beat until smooth and of spreading consistency. If necessary, thin with additional cream.

Honey Pecan Pumpkin Pie

Ingredients

1 medium sugar pumpkin, seeded and halved
3/4 cup honey
1 1/4 teaspoons ground cinnamon
1 teaspoon ground ginger
1 teaspoon ground cloves
1/2 teaspoon ground nutmeg
1/2 teaspoon salt
2 cups heavy cream
3 eggs, beaten
2 (9 inch) unbaked deep dish pie crusts
3/4 cup chopped pecans

Directions

Preheat oven to 375 degrees F (190 degrees C). Place pumpkin halves cut side down on a medium baking sheet, and cover with foil. Bake 90 minutes, or until flesh is easily mashed with a fork. Cool, scoop pumpkin flesh from shell, and mash.

Increase oven temperature to 400 degrees F (200 degrees C).

In a medium bowl, mix mashed pumpkin, honey, cinnamon, ginger, cloves, nutmeg, and salt. Gradually blend in heavy cream and eggs. Pour into crusts, and top with pecans.

Bake pies in the preheated oven 50 minutes, or until a knife inserted in the center comes out clean.

Pecan Sandies

Ingredients

1/3 cup butter or margarine,
softened
1/3 cup shortening
1/2 cup sugar
1/2 cup packed brown sugar
1 egg
1 teaspoon vanilla extract
1 1/2 cups self-rising flour*
1/2 cup chopped pecans

Directions

In a mixing bowl, cream the butter, shortening and sugars. Beat in egg and vanilla. Gradually add flour. Stir in pecans. Drop by rounded teaspoonfuls 2 in. apart onto ungreased baking sheets. Bake at 375 degrees F for 9-11 minutes or until edges are lightly browned. Cool for 1-2 minutes before removing to wire racks.

Pecan Puffs II

Ingredients

1/2 cup butter, softened
2 tablespoons white sugar
1 teaspoon vanilla extract
1 cup sifted cake flour
1 cup pecan halves
1/2 cup confectioners' sugar for rolling

Directions

Preheat oven to 300 degrees F (150 degrees C). Grease cookie sheets.

In a medium bowl, cream together butter and sugar until smooth. Beat in the vanilla. Grind pecans in a food processor or blender; toss with cake flour. Stir the pecan mixture into the creamed mixture until well blended. Roll the dough into tablespoon balls, then place them 1 inch apart onto the prepared cookie sheets.

Bake for 25 to 20 minutes in the preheated oven, or until lightly browned. Roll warm cookies in confectioners' sugar. When they are cooled, roll them again.

Pecan Icebox Cookies

Ingredients

1 cup butter or margarine,
softened
1 cup sugar
1 cup packed brown sugar
3 eggs
4 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt
1 cup chopped pecans

Directions

In a mixing bowl, cream butter and sugars. Add the eggs, one at time, beating well after each addition. Combine flour, baking powder, baking soda, cinnamon and salt; gradually add to the creamed mixture. Stir in pecans. Shape into four 6-1/2-in. rolls; wrap each in plastic wrap. Refrigerate overnight. Unwrap and cut into 1/8-in. slices. Place 1 in. apart on ungreased baking sheets. Bake at 375 degrees F for 7-10 minutes or until lightly browned. Remove to wire racks to cool.

Giant Upside-Down Pecan Rolls

Ingredients

2 (.25 ounce) packages active dry yeast
1/2 cup warm water (110 degrees F to 115 degrees F)
1 3/4 cups sugar
1 teaspoon salt
1 egg
1 egg yolk
4 3/4 cups all-purpose flour
1 tablespoon ground cinnamon
1 cup chopped pecans
BROWN SUGAR-NUT SYRUP:
1 cup packed dark brown sugar
1/4 cup butter or margarine
2 tablespoons water
1 cup pecan halves
EGG WASH:
1 egg white
1 teaspoon water

Directions

In a mixing bowl, dissolve yeast in warm water. Add 3/4 cup sugar, milk, 1/2 cup butter, salt, egg, egg yolk and 3 cups flour. Beat on medium speed for 5 minutes. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1-1/2 hours. Punch dough down. Turn onto lightly floured surface. Roll into a 24-in. x 18-in. rectangle. Melt remaining butter; brush over dough. Combine cinnamon and remaining sugar; sprinkle to within 1/2 in. of edges. Sprinkle with pecans. Roll up, jelly-roll style, starting with a short side; pinch seam to seal. Cut into six slices.

For syrup, combine brown sugar, butter and water in a saucepan. Bring to a boil; boil and stir for 1 minute. Pour into a greased 13-in. x 9-in. x 2-in. baking. Arrange pecan halves, flat side up, over syrup. Place rolls, cut side down, over pecans. Press down gently. Cover and let rise until doubled, about 1 hour.

Beat egg white and water; brush over rolls. Bake at 350 degrees F for 35-40 minutes or until golden brown. Immediately invert onto a serving platter.

Baked Apple-Pecan Maple Pancakes

Ingredients

1 cup pancake/waffle mix
1/2 cup milk
1 egg
2 tablespoons butter, melted
1 cup apple - peeled, cored and sliced
1/2 teaspoon ground cinnamon
1/3 cup pecans, chopped
3 tablespoons maple syrup

Directions

Preheat oven to 350 degrees F (175 degrees C). Mix together pancake mix, milk and egg until blended. Set aside.

Pour melted butter in 9-inch pie plate. Place apple slices in bottom of pie plate. Sprinkle cinnamon and pecans over apples and drizzle syrup over top. Pour batter over apples.

Bake at 350 degrees F (175 degrees C) for 30 minutes or until top springs back when touched. Loosen edges and invert onto serving platter. Cut into wedges before serving.

Chocolate Pecan Pie II

Ingredients

1 recipe pastry for a 9 inch single crust pie
2 cups semisweet chocolate chips
3 eggs
1/8 teaspoon salt
2/3 cup packed brown sugar
1 1/2 cups chopped pecans
12 pecan halves

Directions

Preheat oven to 375 degrees F (190 degrees C).

Over hot, not boiling, water melt 1 cup chocolate chips. Remove from heat, and let cool.

In a small bowl, beat the eggs and salt; beat with an electric mixer at high speed until very thick and lemon colored, about 5 minutes. Gradually beat in the brown sugar and melted chocolate. Stir in chopped pecans and remaining 1 cup chocolate morsels. Pour filling into the unbaked pie crust. Decorate top with pecan halves.

Bake for 25 to 30 minutes.

Old-Fashioned Honey Pecan Pie

Ingredients

1 cup honey
3 eggs, beaten
3 tablespoons butter
1 teaspoon vanilla extract
1 cup chopped pecans
1 pinch ground nutmeg
1 recipe pastry for a 9 inch single crust pie

Directions

In a saucepan bring the honey to a boil. Quickly beat the eggs into the honey. Add butter, vanilla, nuts, and nutmeg. Pour into the pie shell.

Bake at 325 degrees F (165 degrees C) for 25 minutes or until set.

Pecan Puffs

Ingredients

3 egg whites
Pinch salt
1 cup packed brown sugar
1/2 teaspoon vanilla extract
1 cup chopped pecans

Directions

In a mixing bowl, beat egg whites and salt until soft peaks form. Gradually add sugar, beating until stiff peaks form, about 5-8 minutes. Fold in vanilla and pecans. Drop by well-rounded teaspoonfuls onto greased baking sheets. Bake at 200 degrees F for 50-55 minutes or until firm to the touch. Store in airtight container.

Cranberry Pecan Cake

Ingredients

3 cups frozen cranberries
1 cup pecans
1 cup white sugar

2 eggs
1 cup white sugar
1 cup all-purpose flour
1/2 cup butter, melted
2 tablespoons milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Generously grease a 2 quart rectangular baking dish.

Spread the cranberries evenly over the bottom of the baking dish, and sprinkle the pecans over the cranberries. Spoon 1 cup of sugar over the cranberries and pecans.

Place the eggs into the work bowl of an electric mixer, and beat on high speed about 1 minute, until the eggs are foamy. Beat in 1 cup of sugar, the flour, melted butter, and milk, and beat on Low until just mixed. The batter will be thick. Spread the batter evenly over the cranberry-pecan mixture.

Bake in the preheated oven until the cake is lightly brown and a toothpick inserted near the center comes out clean, 40 to 45 minutes. Carefully invert the cake onto a serving plate, so the cranberry-pecan layer is on top. Let cool 30 minutes before serving.

Pecan Nut Crust

Ingredients

2 1/2 cups ground pecans
1/4 teaspoon ground cinnamon
1/3 cup white sugar
4 tablespoons unsalted butter,
melted

Directions

Stir together ground nuts, cinnamon, and sugar. Mix in melted butter.

Press the mixture into the bottom and up the sides of a 9 inch, deep-dish style, pie pan. Chill the unbaked crust in the refrigerator for about 30 to 45 minutes.

Place pie crust on a cookie sheet, and position on the middle rack of a preheated 350 degree F (175 degree C) oven. Bake for 12 to 15 minutes, or until lightly browned. **WATCH** it carefully, as nut crusts burn easily; they **DON'T** have to turn black to taste burnt! Cool completely before filling.

Pecan Pumpkin Dessert

Ingredients

2 (15 ounce) cans solid pack pumpkin
1 (12 ounce) can evaporated milk
1 cup sugar
3 eggs
1 teaspoon vanilla extract
1 (18.25 ounce) package yellow cake mix
1 cup butter, melted
1 1/2 cups chopped pecans
FROSTING:
1 (8 ounce) package cream cheese, softened
1 1/2 cups confectioners' sugar
1 teaspoon vanilla extract
1 (12 ounce) container frozen whipped topping, thawed

Directions

Line a 13-in. x 9-in. x 2-in. baking pan with waxed paper and coat the paper with nonstick cooking spray; set aside.

In a large mixing bowl, combine the pumpkin, milk and sugar. Beat in eggs and vanilla. Pour into prepared pan. Sprinkle with dry cake mix and drizzle with butter. Sprinkle with pecans.

Bake at 350 degrees F for 1 hour or until golden brown. Cool completely in pan on a wire rack. Invert onto a large serving platter; carefully remove waxed paper.

In a large mixing bowl, beat the cream cheese, confectioners' sugar and vanilla until smooth. Fold in whipped topping. Frost dessert. Store in the refrigerator.

Cathy's Pecan Pie

Ingredients

4 eggs
1 cup corn syrup
4 (1 gram) packets granulated artificial sweetener
2 tablespoons dry milk powder
1/4 cup butter
1 1/2 cups chopped pecans
1 tablespoon wheat germ

Directions

Mix syrup, sugar substitute and butter in saucepan; bring to rolling boil 3-4 minutes. Beat whole eggs until thick.

Fold in wheat germ and powdered milk. Pour hot syrup into egg mixture.

Spread pecans in unbaked pie shell. Pour syrup mixture over pecans. Bake 25-30 minutes at 400 degrees F (205 degrees C).

Pecan Pie I

Ingredients

3 eggs
1 cup dark corn syrup
1 cup white sugar
2 tablespoons sifted all-purpose flour
1 teaspoon vanilla extract
1 1/2 cups chopped pecans
1 (9 inch) deep dish pie crust

Directions

Preheat the oven to 350 degree F (175 degree C).

In a medium bowl, mix together the sugar and flour until flour is blended in. Stir in the eggs, corn syrup and vanilla. Mix in the pecans and pour the filling into the pie crust.

Bake for 50 to 55 minutes in the preheated oven, until a knife inserted halfway between center and edge comes out clean. Cool.

Pecan Salmon Roll

Ingredients

1 (8 ounce) package cream cheese, softened
1 green onion, minced
1 tablespoon fresh lemon juice
1 tablespoon prepared horseradish
1/4 teaspoon cayenne pepper
1 (14.75 ounce) can salmon, drained and flaked
1/2 cup chopped pecans
2 tablespoons chopped fresh parsley

Directions

In a medium bowl, beat together cream cheese, green onion, lemon juice, horseradish, and cayenne. Fold in salmon until well blended. Cover, and chill in the refrigerator at least 2 hours.

Shape the cream cheese and salmon mixture into a log, approximately 8 inches long. Roll log in pecans and parsley to coat. Refrigerate until serving.

Banana Pecan Cake

Ingredients

1 1/2 cups sugar
3/4 cup shortening
2 eggs
1 cup mashed bananas
1 teaspoon vanilla extract
2 cups cake flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup buttermilk
1/2 cup chopped pecans
PECAN FILLING:
1/2 cup sugar
2 tablespoons all-purpose flour
1/2 cup light cream
2 tablespoons butter
1/2 cup chopped pecans
1/4 teaspoon salt
1 teaspoon vanilla extract
FLUFFY FROSTING:
1 egg white
1/4 cup shortening
1/4 cup butter, softened
1 teaspoon vanilla extract
2 cups confectioners' sugar

Directions

In a large mixing bowl, cream sugar and shortening. Add eggs, one at a time, beating well after each addition. Blend in bananas and vanilla. Sift flour; then sift together with baking powder, soda and salt. Add alternately with buttermilk to the creamed mixture. Stir in nuts. Pour into two greased and floured 9-in. round cake pans. Sprinkle coconut on top of each cake. Bake at 375 degrees F for 25-30 minutes or until cakes test done. Cool in pans 10 minutes; remove and cool completely. For filling, combine sugar, flour, cream and butter in a saucepan. Cook over medium heat until thick. Add nuts, salt and vanilla; cool. Spread filling on one cake layer with coconut side up. Place second layer, coconut side up, on top. For frosting, beat egg white, shortening, butter and vanilla until smooth and creamy. Add sugar and beat until light and fluffy. Frost sides of cake only. If desired, cake can be made without frosting.

Mini Pumpkin Pecan Orange Soaked Cakes

Ingredients

1/2 cup chopped pecans
1 (18.25 ounce) package spice cake mix
1 (15 ounce) can LIBBY'SB® 100% Pure Pumpkin
1 cup vegetable oil
4 large eggs

Orange Syrup:
1/4 cup butter
1/2 cup granulated sugar
2 tablespoons water
2 teaspoons grated orange peel
2 tablespoons orange juice

Directions

Preheat oven to 350 degrees F. Grease and flour two 6-cake mini Bundt pans. Sprinkle nuts over bottom.

Combine cake mix, pumpkin, vegetable oil and eggs in large mixer bowl. Beat on low speed for 30 seconds or until blended. Beat for 4 minutes on medium speed. Spoon about 1/2 cup into each mold.

Bake for 20 to 25 minutes or until wooden pick inserted in cakes comes out clean. Remove from oven. With back of spoon, carefully pat down dome of each cake to flatten. Let cool in pans for 5 minutes. Invert cakes onto cooling rack(s). Poke holes in cakes with wooden pick. Spoon a tablespoon of Orange Syrup over each cake. Allow syrup to soak in. Cool completely before serving or wrapping for gifts.

For Orange Syrup: Place butter, granulated sugar, water and grated orange peel in small saucepan. Bring to a boil. Remove from heat. Stir in orange juice.

Pecan Grahams

Ingredients

1/2 cup shortening
1/2 cup sugar
1/2 cup packed brown sugar
1 egg
1 cup all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1 cup graham cracker crumbs
1 cup ground pecans
54 pecan halves

Directions

In a mixing bowl, cream shortening and sugar. Add egg and mix well. Combine flour, baking powder, baking soda and salt; add to the creamed mixture. Stir in cracker crumbs and ground pecans; mix well.

Drop by rounded teaspoonfuls 2 in. apart onto ungreased baking sheets. Place a pecan half in the center of each cookie; press down lightly. Bake at 350 degrees F for 9-11 minutes or until lightly browned. Cool for 2 minutes before removing to wire racks.

Pecan Bars I

Ingredients

1 cup all-purpose flour
1/4 cup shortening
1/4 teaspoon salt
3/4 cup white sugar
1/4 teaspoon salt
2 tablespoons all-purpose flour
2 eggs
2 teaspoons bourbon
2 cups flaked coconut
1 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease 9 inch square baking pan.

To make crust: In medium mixing bowl, combine flour and salt. Add in shortening until mixture resembles coarse crumbs. Press dough into baking pan and bake for 15 minutes.

To make the filling: In large mixing bowl, beat sugar, eggs and bourbon. Slowly add in flour and salt, mixing well. Fold in coconut and pecans.

Spread filling over hot crust. Bake 12 to 15 minutes, or until lightly browned. Let cool on wire racks before cutting into bars.

Sugar Coated Pecans

Ingredients

1 egg white
1 tablespoon water
1 pound pecan halves
1 cup white sugar
3/4 teaspoon salt
1/2 teaspoon ground cinnamon

Directions

Preheat oven to 250 degrees F (120 degrees C). Grease one baking sheet.

In a mixing bowl, whip together the egg white and water until frothy. In a separate bowl, mix together sugar, salt, and cinnamon.

Add pecans to egg whites, stir to coat the nuts evenly. Remove the nuts, and toss them in the sugar mixture until coated. Spread the nuts out on the prepared baking sheet.

Bake at 250 degrees F (120 degrees C) for 1 hour. Stir every 15 minutes.

Raspberry Pecan Rugelach

Ingredients

2 cups all-purpose flour
1/8 teaspoon salt
14 tablespoons butter, cut into pieces
1 cup small curd cottage cheese, drained
1/2 cup white sugar
1 teaspoon ground cinnamon
1/4 cup raspberry spreadable fruit
1 cup chopped pecans

Directions

Place flour, salt, and butter in a food processor. Process until the mixture resembles coarse crumbs, then add the cottage cheese. Continue processing until the dough comes together. Divide dough into four equal portions and wrap in plastic. Refrigerate for at least 4 hours.

Preheat an oven to 400 degrees F (200 degrees C). Line a baking sheet with aluminum foil.

Combine sugar and cinnamon in a bowl. Roll out each portion of dough on a floured surface to an 1/8 inch thick circle. Spread 1 tablespoon of raspberry spreadable fruit, then sprinkle with the sugar mixture and 1/4 cup of pecans on each circle. Gently press the filling into the dough using a rolling pin. Cut each circle into 16 wedges. Roll each wedge, starting with the wide end. Place the cookie point-side down on the prepared baking sheet.

Bake in the preheated oven until golden brown, 15 to 20 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Pecan Chewies

Ingredients

3/4 cup butter
3 cups packed light brown sugar
3 eggs, beaten
1 1/2 teaspoons vanilla extract
3 cups chopped pecans
3 cups self-rising flour

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan, or for thinner bars, use a 10x15 inch jellyroll pan.

Melt butter in a saucepan over medium heat. Stir in brown sugar until smooth. Remove from heat and let cool slightly.

Stir the eggs and vanilla into the brown sugar and butter. Mix in the chopped pecans, and then the flour. Spread evenly in the prepared pan.

Bake for 25 minutes in the preheated oven, or until golden brown. Allow to cool before cutting into bars.

Pecan Chicken A La King

Ingredients

1/4 cup chopped celery
2 tablespoons butter
1 teaspoon chicken bouillon granules
2 tablespoons all-purpose flour
1/8 teaspoon salt
1/8 teaspoon poultry seasoning
1 1/4 cups milk
1 cup cubed cooked chicken
1 tablespoon diced pimientos
1 teaspoon lemon juice
1/4 cup chopped pecans, divided
Hot cooked rice

Directions

In a saucepan, saute celery in butter until tender. Add bouillon, stirring until dissolved. Stir in the flour, salt and poultry seasoning until blended. Gradually add milk, stirring until smooth. Bring to a boil over medium heat; cook and stir for 2 minutes or until thickened.

Add the chicken, pimientos, lemon juice and half of the pecans; cook until heated through. Serve over the rice. Sprinkle with remaining pecans.

Orange Pecan Cookies

Ingredients

1 cup butter (no substitutes),
softened
1/2 cup sugar
1/2 cup packed brown sugar
1 egg
2 tablespoons orange juice
1 tablespoon grated orange peel
2 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup chopped pecans

Directions

In a mixing bowl, cream butter and sugars. Beat in egg, orange juice and peel. Combine flour, baking soda and salt; gradually add to creamed mixture. Stir in pecans. Shape dough into two 11-1/2-in. rolls; wrap in plastic wrap. Chill for 4 hours or overnight.

Unwrap; cut into 1/4-in. slices. Place 2 in. apart on lightly greased baking sheets.

Bake at 400 degrees for 7-8 minutes or until golden brown. Remove to wire racks to cool.

Pecan Fudge Pie

Ingredients

1 1/4 cups light corn syrup
1/2 cup sugar
1/3 cup baking cocoa
1/3 cup all-purpose flour
1/4 teaspoon salt
3 eggs
3 tablespoons butter or margarine,
softened
1 1/2 teaspoons vanilla extract
1 cup chopped pecans
1 (9 inch) unbaked pastry shell
Whipped cream

Directions

In a large mixing bowl, beat the first eight ingredients until smooth. Stir in nuts; pour into pie shell. Bake at 350 degrees F for 55-60 minutes or until set. Cool completely. Garnish with whipped cream if desired.

Pumpkin Pecan Pie I

Ingredients

1 egg
1 cup canned pumpkin
1/3 cup white sugar
1 teaspoon pumpkin pie spice
2 eggs
2/3 cup corn syrup
1/2 cup white sugar
3 tablespoons melted butter
1/2 teaspoon vanilla extract
1 cup pecan halves
1 recipe pastry for a 9 inch single crust pie

Directions

Stir together one egg, pumpkin, 1/3 cup sugar and spice. Spread over bottom of pie shell.

Combine 2 eggs, corn syrup, 1/2 cup sugar, butter and vanilla. Stir in nuts. Spoon over pumpkin mixture.

Bake at 350 degrees F (175 degrees C) for 50 minutes until filling is set.

Crunchy Pecan Drops

Ingredients

5 cups sugar
1 (12 ounce) can evaporated milk
1/2 cup butter (no substitutes),
cubed
2 (11 ounce) packages white
chocolate chips or white vanilla
chips
1 (7 ounce) jar marshmallow
creme
3 teaspoons vanilla extract
6 cups chopped pecans

Directions

In a large heavy saucepan, bring the sugar, milk and butter to a boil over medium-low heat, stirring constantly. Boil and stir for 8 minutes. Add the remaining ingredients; stir until combined. Cool for 10 minutes.

Quickly form by tablespoonfuls onto waxed paper-lined baking sheets. If mixture becomes too thick, reheat slightly. Refrigerate for 20 minutes or until firm. Store in an airtight container in the refrigerator.

New Orleans Chocolate Bourbon Pecan Pie

Ingredients

2/3 cup white sugar
1 cup corn syrup
2 tablespoons bourbon whiskey
3 eggs
1/3 cup melted butter
1/2 teaspoon salt
1 cup coarsely chopped pecans
1 cup semi-sweet chocolate chips
1 (9 inch) refrigerated pie crust

Directions

Preheat oven to 375 degrees F (190 degrees C).

Beat the sugar, corn syrup, bourbon, eggs, butter, and salt together in a mixing bowl until smooth and creamy. Fold in the pecans and chocolate chips. Pour the mixture into the prepared pie crust. If desired, cover the edges of the pie with aluminum foil strips to prevent excessive browning.

Bake in preheated oven until the center sets, about 50 minutes. Cool before serving.

Toasted Pecans

Ingredients

1 cup butter, melted
6 cups shelled pecans
salt to taste

Directions

Preheat oven to 275 degrees F (135 degrees C).

Pour the butter into a medium bowl, and mix in the pecans. Stir until the pecans are well coated.

Arrange coated pecans in a single layer on one or two medium baking sheets. Sprinkle with salt.

Bake in the preheated oven approximately 1 hour, stirring occasionally. Remove from heat, cool and store in covered containers.

White Chocolate Chunk Pecan Cookies

Ingredients

1 1/4 cups all-purpose flour
1/2 cup unsalted butter
1/2 teaspoon baking powder
1/2 teaspoon salt
1/2 cup white sugar
1/4 cup packed brown sugar
1 egg
1 teaspoon vanilla extract
1/2 cup chopped white chocolate
1/3 cup chopped pecans

Directions

Blend sugar and butter together until smooth and creamy. Add the egg and vanilla; blend well.

Sift together the flour, salt, and baking powder; combine these ingredients with the creamed mixture. Add chopped white chocolate and nuts.

Spoon dough out onto a cookie sheet. Bake at 375 degrees F (190 degrees C) for about 5 to 10 minutes, or until golden brown on the bottom. Let cool slightly on the cookie sheet before removing, or they'll break.

Never-Fail Pecan Pie

Ingredients

2 eggs, well beaten
1/2 cup sugar
1 cup dark corn syrup
1 tablespoon all-purpose flour
1/4 teaspoon salt
1 teaspoon vanilla extract
1 cup pecan halves
1 (9 inch) unbaked pie shell

Directions

Combine egg, sugar, corn syrup, flour, salt and vanilla. Stir in pecans. Pour into pie shell. Cover pastry edges with foil to prevent excess browning. Bake at 350 degrees F for 30 minutes. Remove foil and bake another 15 minutes or until golden brown.

Pecan Pound Cake

Ingredients

1 1/2 cups butter
2 cups all-purpose flour
5 eggs
2 cups white sugar
1 teaspoon vanilla extract
1 teaspoon butter flavored extract
1 cup chopped pecans
1/4 cup confectioners' sugar for
dusting

Directions

Cream together butter and sugar. Add eggs one at a time beating after each one.

Blend in the flour, vanilla extract, butter extract and pecans. Pour into a greased and floured bundt or tube pan.

Bake in a preheated 325 degrees F (165 degrees C) oven for 1 to 1 1/2 hours or until a toothpick inserted comes out clean. Remove from oven and remove cake from pan right away, cool then sprinkle with confectioners' sugar.

Bourbon Pecan Shortbread

Ingredients

1/2 cup butter, softened
1/2 cup confectioners' sugar
1/2 teaspoon vanilla extract
1 tablespoon bourbon
1/4 cup chopped pecans
1 cup all-purpose flour
2 tablespoons cornstarch

Directions

Grind the nuts with 1/2 cup flour in a food processor. Pulse on and off till the nuts are ground to a fine crumb. Add the rest of the flour and the cornstarch. Pulse to mix.

In a separate bowl, cream the butter or margarine. Mix in the confectioners' sugar, vanilla, and bourbon. Work in the flour mixture. Knead the dough until smooth.

Lightly spray your shortbread pan, or an 8 inch round pan, with a vegetable oil spray. Firmly press the dough into the pan, working from the center out. Poke the shortbread all over with a fork.

Bake at 325 degrees F (165 degrees C) for 35 minutes, or till lightly browned. Let cool for 10 minutes in the pan. Loosen the edges with a knife, and flip the pan over onto a cutting board. Tap lightly to loosen from pan. Cut into serving pieces while still warm.

Pecan Clouds

Ingredients

2 egg whites
1 teaspoon vanilla extract
3/4 cup packed light brown sugar
2 cups pecan halves

Directions

Preheat oven to 250 degrees F (120 degrees C). Lightly grease a cookie sheet.

In a large glass or metal mixing bowl, beat egg whites to soft peaks. Gradually add sugar, continuing to beat until whites form stiff peaks. Stir in vanilla and pecans. Drop mounded spoonfuls onto the prepared cookie sheet.

Bake 1 hour in the preheated oven. Turn off heat, and allow to remain in oven at least another 30 minutes, or until the centers of cookies are dry.

Nutty Pecan Waffles

Ingredients

3 cups all-purpose flour
1 tablespoon baking powder
1/4 cup sugar
1/2 teaspoon baking soda
3 eggs, separated
2 cups buttermilk
1/3 cup butter, melted
1/2 cup vegetable oil
1 2/3 cups finely chopped pecans

Directions

Preheat waffle iron. In a large mixing bowl, sift together flour, baking powder, sugar and baking soda. In a separate bowl, beat together egg yolks and milk. Add milk mixture, butter and oil to flour; stir gently to combine. Beat egg whites until stiff peaks have formed; fold into batter.

Spray preheated waffle iron with non-stick cooking spray. Pour mix onto hot waffle iron and sprinkle generously with chopped pecans. Cook until golden brown. Keep warm in oven while remaining waffles cook.

Chocolate Chip Pecan Pie

Ingredients

3 eggs
1 1/2 cups white sugar
1/2 cup all-purpose flour
6 tablespoons butter, melted
1/2 teaspoon salt
1/2 teaspoon lemon juice
1/2 cup corn syrup
1 1/2 cups semisweet chocolate chips
1 1/2 cups chopped pecans
1 recipe pastry for a 9 inch single crust pie

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large mixing bowl beat eggs until light and fluffy. Add sugar, flour, melted butter or margarine, salt, lemon juice, and corn syrup. Mix thoroughly, then stir in chocolate chips and pecans. Pour mixture into pie shell.

Bake in preheated oven for 45 minutes or until set and golden.

Sweet Potato Pecan Pie

Ingredients

1 (9 inch) unbaked pie crust
2 tablespoons unsalted butter,
melted
1 cup cooked and mashed sweet
potatoes
2 eggs, beaten
3/4 cup light brown sugar
1/2 teaspoon ground ginger
1/2 teaspoon ground cinnamon
1/2 teaspoon freshly grated
nutmeg
1 teaspoon vanilla extract
1/2 teaspoon salt
1/2 cup dark corn syrup
1 cup evaporated milk
1 1/2 cups chopped pecans
2 cups heavy whipping cream
3 tablespoons confectioners'
sugar
1/4 cup hazelnut liqueur
1/4 cup pecan halves

Directions

Preheat oven to 375 degrees F (190 degrees C).

Prepare dough for one 9 inch pie. Refrigerate until ready to bake.

Blend together the butter, sweet potatoes, eggs, brown sugar, ginger, cinnamon, nutmeg, vanilla, salt, corn syrup and evaporated milk. Pour filling into crust and sprinkle with chopped pecans.

Bake for 40 to 45 minutes, or until inserted knife comes out clean. Set aside to cool.

Beat together whipping cream, sugar and liqueur until soft peaks form. Top pie with whipped cream and pecan halves.

Pecan Graham Muffins

Ingredients

1 1/3 cups graham cracker crumbs
1 1/4 cups all-purpose flour
1/2 cup sugar
1 teaspoon baking powder
3/4 teaspoon baking soda
1/4 teaspoon salt
1 egg
1 cup milk
1/3 cup vegetable oil
1/2 cup chopped pecans

Directions

In a large bowl, combine the first six ingredients. In another bowl, beat the egg, milk and oil; stir into dry ingredients just until moistened. Fold in pecans. Fill greased or paper-lined muffin cups two-thirds full.

Bake at 375 degrees F for 18-22 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack.

Pecan Pie Cake II

Ingredients

2 1/2 cups all-purpose flour
1/2 teaspoon salt
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1 1/2 cups white sugar
1/2 cup butter
2 eggs
1 teaspoon vanilla extract

1/4 cup light corn syrup
1 1/4 cups white sugar
1/4 cup butter
3 eggs, beaten
1 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, combine flour, salt, soda and baking powder. Add 1 1/2 cup sugar, 1/2 cup margarine, 2 eggs and vanilla; mix well. reserve 2/3 cup of batter for filling. Spread remaining batter in 9x13 inch pan. Bake the cake base for 15 minutes.

In a saucepan, heat corn syrup, 1 1/4 cups sugar and 1/4 cup margarine until melted and hot. Remove from heat and beat in reserved 2/3 cup of cake batter. Stir in 3 eggs and add pecans. Pour on top of cake. Return to oven and bake an additional 40 minutes.

Real Pecan Pie

Ingredients

2 eggs
3/4 cup corn syrup
3/4 cup white sugar
1 1/2 cups pecan halves
1 teaspoon vanilla extract
1 recipe pastry for a 9 inch single crust pie

Directions

In a large mixing bowl, slightly beat the eggs.

Stir in corn syrup, sugar, and vanilla. Mix well.

Lightly stir in pecans, till well-coated with egg mixture.

Pour into pie shell. Bake at 350 degrees F (175 degrees C) for 20 minutes. Turn the oven down to 300 degrees F (150 degrees C), and bake for another 30 minutes.

Cool before serving. Store leftovers covered in refrigerator.

Caramel Pecan Ice Cream Dessert

Ingredients

1 3/4 cups all-purpose flour
1 cup chopped pecans
1 cup packed brown sugar
1 cup quick-cooking oats
1 cup butter, melted
1 1/2 cups caramel ice cream
topping
2 quarts vanilla ice cream,
softened

Directions

In a large bowl, combine flour, pecans, sugar and oats. Add butter; mix well. Spread in a thin layer on a large baking sheet with sides. Bake at 400 degrees F for 15 minutes, stirring occasionally, or until golden. Crumble while warm; cool. Press half of crumb mixture into a 13-in. x 9-in. x 2-in. baking pan. Drizzle with half of caramel sauce; spread with ice cream. Top with remaining caramel sauce and crumbs. Cover and freeze. Remove from freezer 10 minutes before serving.

Praline Pecans

Ingredients

1 cup sugar
1 cup packed brown sugar
1/2 cup water
2 tablespoons honey
1/2 teaspoon ground cinnamon
3 teaspoons vanilla extract
1/4 teaspoon rum extract
3 cups pecan halves

Directions

In a heavy saucepan, combine the sugars, water, honey and cinnamon. Bring to a boil over medium heat; do not stir. Cook over medium heat until a candy thermometer reads 240 degrees F (soft-ball stage). Remove from the heat; add extracts. Cool to lukewarm without stirring.

Beat with a mixer for 2-3 minutes or until creamy. Stir in pecans until coated. Turn onto waxed paper (mixture will be sticky); separate large clumps. Cool for several hours or until dry and sugary. Store in an airtight container.

Catfish Pecan

Ingredients

1/2 cup cornmeal
1 teaspoon salt
1/4 teaspoon ground black pepper
1 1/4 pounds catfish
3 tablespoons vegetable oil
1/2 cup pecans, finely crushed
5 wedges lemon, for garnish
5 sprigs fresh parsley, for garnish

Directions

Preheat oven to 500 degrees F (260 degrees C).

In a large bowl, mix the cornmeal, salt and pepper. Dip the catfish in the cornmeal mixture; coating well.

Place catfish on a flat, greased baking sheet. Pour the oil over the fish.

Bake in the preheated oven for 15 minutes or until catfish flakes easily when tested with a fork. Sprinkle with pecans toward the end of the cooking period.

Garnish with lemon wedges and parsley sprigs.

Spicy Pecans N Cranberries

Ingredients

2 tablespoons butter or margarine,
melted
2 tablespoons Worcestershire
sauce
1/2 teaspoon ground cumin
1/2 teaspoon garlic powder
1/2 teaspoon seasoned salt
1/4 teaspoon cayenne pepper
3 cups pecan halves
1 1/2 cups dried cranberries

Directions

Combine the first six ingredients in a large bowl. Add pecans and mix well. Spread in an ungreased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 15 minutes, stirring every 5 minutes. Cool completely. Stir in cranberries. Store in an airtight container.

Brandy Pecan Pie

Ingredients

2 eggs, beaten
1/2 cup half-and-half cream
3/4 cup white sugar
2 teaspoons all-purpose flour
1/2 teaspoon salt
1 tablespoon molasses
1 cup light corn syrup
1 teaspoon vanilla extract
1 1/2 tablespoons brandy
1 cup coarsely chopped pecans
1 (9 inch) unbaked pie crust

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, beat eggs together with half-and-half. Mix in sugar, flour, salt, molasses, corn syrup, vanilla, and brandy. Stir in pecans. Pour into pie crust.

Bake in preheated oven for 40 to 50 minutes, or until done.

Aunt Mabel's Molded Avocado Salad with Toasted

Ingredients

1 (6 ounce) package lime flavored gelatin mix
1 3/4 cups boiling water
1 (8 ounce) package cream cheese, softened
1/2 cup chopped celery
1 1/2 avocados, peeled and mashed
1/2 cup mayonnaise
1/2 teaspoon salt
1 teaspoon onion juice (optional)
6 butter lettuce leaves, rinsed

1/2 cup mayonnaise
1/4 cup confectioners' sugar, or to taste
1 tablespoon lemon juice, or to taste
1/2 cup pecan halves, toasted

Directions

In a medium bowl, dissolve the gelatin in the boiling water. In another bowl, mix together cream cheese, celery, avocado, 1/2 cup mayonnaise, and salt. Mix in onion juice, if using. Gradually stir in the gelatin mixture. Pour into an 11x7 inch glass baking dish, and refrigerate until set.

Cut the gelatin salad into squares, and serve each square on top of a leaf of butter lettuce. Make the salad dressing by mixing the 1/2 cup mayonnaise with confectioners' sugar and lemon juice to taste. Drizzle dressing over squares, and garnish with toasted pecans.

Orange Pecan French Toast

Ingredients

1 cup packed brown sugar
1/3 cup butter, melted
2 tablespoons light corn syrup
1/3 cup chopped pecans
12 (3/4 inch thick) slices French bread
1 teaspoon grated orange zest
1 cup fresh orange juice
1/2 cup 2% milk
3 tablespoons white sugar
1 teaspoon ground cinnamon
1 teaspoon vanilla extract
3 egg whites
2 eggs
1 tablespoon confectioners' sugar for dusting

Directions

In a small bowl, stir together the brown sugar, melted butter, and corn syrup. Pour into a greased 9x13 inch baking dish, and spread evenly. Sprinkle pecans over the sugar mixture. Arrange the bread slices in the bottom of the dish so they are in a snug single layer.

In a medium bowl, whisk together the orange zest, orange juice, milk, sugar, cinnamon, vanilla, egg whites, and eggs. Pour this mixture over the bread, pressing on the bread slices to help absorb the liquid. Cover and refrigerate for at least one hour, or overnight.

Preheat the oven to 350 degrees F (175 degrees C). Remove the cover from the baking dish, and let stand for 20 minutes at room temperature.

Bake for 35 minutes in the preheated oven, until golden brown. Dust with confectioners' sugar before serving.

Pecan-Crusted Catfish with White Cheddar Grits

Ingredients

For Fish:

1 cup all-purpose flour
1 tablespoon onion powder
Salt to taste
3 eggs
2 cups milk
1 bunch fresh thyme, chopped
2 cups finely ground pecans
Pepper
4 (6 ounce) fillets catfish
3 cups CRISCO® Pure Canola Oil

For Grits:

4 cups chicken broth
2 cups stone-ground grits (or instant grits)
1/4 cup heavy cream
1/2 cup shredded white Cheddar cheese
Salt and pepper
4 green onion, thinly sliced

Directions

For the Catfish: Mix together the dry ingredients in a shallow dish. In another shallow dish, whisk together the eggs and milk. In a third shallow dish, mix the thyme, pecans, and salt and pepper to taste. Coat each catfish fillet in the flour mixture, then egg, then nuts, coating completely.

For the Grits: Bring broth to a boil in a two-quart saucepan. Reduce heat to simmer. Whisk in grits and cook until grits are soft but not mushy, about 12 to 15 minutes. Stir in heavy cream, cheddar cheese, salt and pepper.

In a large, heavy skillet, heat the CRISCO® Pure Canola Oil to 350 degrees F. Carefully place the catfish filets into the hot oil, cook about 8 minutes, turning occasionally, until both sides are golden brown. Divide grits between 4 large bowls. Top each with a catfish filet. Garnish with sliced green onions and serve.

Pecan Logs

Ingredients

1 cup butter (no substitutes),
softened
5 tablespoons confectioners'
sugar
2 teaspoons vanilla extract
2 cups all-purpose flour
1 cup finely chopped pecans
confectioners' sugar

Directions

In a mixing bowl, cream butter and sugar. Beat in vanilla. Add flour, beating on low speed just until combined. Stir in pecans. Cover and refrigerate for 30 minutes.

Shape 1/2 cupfuls into 1/2-in.-thick logs. Cut logs into 2-in. pieces. Place 2 in. apart on greased baking sheets. Bake at 350 degrees F for 15-18 minutes or until lightly browned. Roll warm cookies in confectioners' sugar; cool on wire racks.

Deluxe Pecan Pie

Ingredients

3 eggs, beaten
1 cup white sugar
2 teaspoons butter, melted
1/2 cup dark corn syrup
1/2 cup heavy cream
1/2 cup brandy
1 teaspoon vanilla extract
1/2 teaspoon salt
2 tablespoons chopped pecans
1 (9 inch) unbaked pie crust
1 cup pecan halves

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a small bowl, mix together the eggs, sugar, butter, corn syrup, whipped cream, brandy, vanilla and salt.

Stir in chopped pecans and pour into pie shell.

Arrange pecan halves on top and bake for 40 to 45 minutes.

Remove from oven, cool and serve.

Pecan Pie Bars I

Ingredients

3 cups all-purpose flour
1/2 cup white sugar
1 cup butter
1/2 teaspoon salt
4 eggs
1 1/2 cups light corn syrup
1 1/2 cups white sugar
3 tablespoons margarine, melted
1 1/2 teaspoons vanilla extract
2 1/2 cups chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease the sides and bottom of one 15x10 inch pan.

In a large bowl combine the flour, 1/2 cup sugar, margarine or butter and salt until the mixture resemble coarse crumbs. Press firmly into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 20 minutes.

In a large bowl stir the eggs, corn syrup 1 1/2 cups white sugar, melted margarine and vanilla until blended. Stir in the chopped pecans.

Spread the filling evenly over the hot crust. Bake at 350 degrees F (175 degrees C) for 25 minutes or until set. Let cool before slicing.

Mexican Pecan Cookies

Ingredients

4 cups all-purpose flour
2 cups very soft butter
3 1/2 cups chopped pecans
1/4 cup confectioners' sugar
1 cup confectioners' sugar for rolling

Directions

Preheat oven to 375 degrees F (190 degrees C).

Mash together the flour, butter, pecans, and 1/4 cup of confectioners' sugar in a bowl until the mixture is thoroughly combined and forms a soft dough. Pinch off about 2 teaspoons of dough per cookie, and roll into 3/4-inch balls. Place the balls on ungreased cookie sheets.

Bake in the preheated oven until the bottoms of the cookies are lightly golden brown but the tops are still pale, 8 to 12 minutes.

Let the cookies cool completely, then roll in remaining confectioners' sugar.

Caramel Pecan Pound Cake

Ingredients

1 cup butter (no substitutes),
softened
2 1/4 cups packed brown sugar
1 cup sugar
5 eggs
3 teaspoons vanilla extract
3 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1 cup milk
1 cup finely chopped pecans
confectioners' sugar
Fresh fruit

Directions

In a mixing bowl, cream butter. Gradually beat in sugars until light and fluffy. Add eggs, one at a time, beating well after each. Stir in vanilla. Combine the flour, baking powder and salt; add to the creamed mixture alternately with milk. Beat on low speed just until blended. Fold in pecans. Pour into a greased and floured 10-in. tube pan. Bake at 325 degrees F for 1-1/2 hours or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to a wire rack to cool completely. Dust with confectioners' sugar. Serve with fruit if desired.

Chocolate Pecan Tassies

Ingredients

Crust:

1/2 cup butter
1 (3 ounce) package cream cheese
1 cup all-purpose flour

Filling:

1 tablespoon margarine
1 (1 ounce) square unsweetened chocolate
1/2 cup packed brown sugar
1 egg
1 teaspoon vanilla extract
1 cup chopped pecans
2 tablespoons confectioners' sugar (optional)

Directions

In a medium bowl, cream together the butter and cream cheese. Stir in the flour until well blended. Wrap dough in plastic wrap and refrigerate for at least one hour.

Preheat oven to 350 degrees F (175 degrees C). Melt chocolate and margarine together in the microwave, stirring frequently until smooth. Beat in the brown sugar, egg and vanilla until well blended. Stir in the pecans.

Roll the chilled dough into 1 inch balls and press them into the bottom and up the sides of ungreased mini muffin tins. Spoon about 1 teaspoon of filling into each cup.

Bake for 20 minutes in the preheated oven, until edges are browned. Cool in pans on wire racks for 15 minutes before removing from muffin tins.

Spinach with Pecans

Ingredients

1 tablespoon olive oil
1 medium onion, chopped
2 cups chopped fresh spinach
1/4 cup water
1 tablespoon pecan halves

Directions

Heat the oil in a medium saucepan over medium heat, and saute the onion until tender. Stir in the spinach and water, and cook until wilted. Mix in the pecans, and continue to cook and stir until warm.

Fresh Strawberry Pecan Cookies

Ingredients

1 1/2 cups white sugar
1 cup shortening
1/2 teaspoon baking soda
2 eggs, beaten
1 pint strawberries, pureed
3 cups sifted all-purpose flour
1 teaspoon salt
3/4 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease, or line baking sheets with parchment paper.

Cream the sugar and shortening together in a mixing bowl. Stir in the baking soda, eggs, and strawberries until just blended. Stir in the flour, salt, and pecans, and mix well. Drop dough by rounded tablespoonfuls onto the prepared baking sheets.

Bake in preheated oven until tops set and are lightly browned, about 15 minutes.

Chocolate Chip Pecan Pie by CRISCO®

Ingredients

1 (9 inch) Classic CRISCO®
Double Pie Crust
4 eggs
1 cup sugar
1 cup light corn syrup
3 tablespoons butter or margarine,
melted
1 teaspoon vanilla
1/4 teaspoon salt
2 cups pecan halves
1/2 cup semi-sweet chocolate
chips

Directions

Prepare Classic CRISCO® Pie Crust recipe. Do not bake. Heat oven to 375 degrees.

For filling, beat eggs in large bowl at low speed of electric mixer until blended. Stir in sugar, corn syrup, butter, vanilla and salt with spoon until blended. Stir in nuts and chocolate chips. Pour into unbaked pie crust.

Bake at 375 degrees F for 55 to 60 minutes or until set. Cover edge with foil, if necessary, to prevent overbrowning.

Cool to room temperature before serving. Refrigerate leftover pie.

Crunchy Apple-Pecan Slaw

Ingredients

5 cups shredded cabbage
2 sweet apples, diced
1/2 cup coarsely chopped
pecans, toasted
1/2 cup golden raisins
3 green onions, chopped
1/2 cup reduced-fat mayonnaise
1/2 cup 1% buttermilk
1 tablespoon lemon juice
1 tablespoon honey
1/4 teaspoon pepper

Directions

In a large bowl, toss the cabbage, apples, pecans, raisins and onions. In a small bowl, whisk the remaining ingredients. Pour over cabbage mixture and toss to coat. Cover and refrigerate until serving.

Pecan Surprises

Ingredients

1 cup butter or margarine,
softened
3/4 cup sugar
3/4 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
3/4 cup ground pecans
1 teaspoon baking soda
1 teaspoon salt
2 cups semisweet chocolate chips
2/3 cup flaked coconut
2/3 cup finely chopped dried
apricots

Directions

In a mixing bowl, cream butter and sugars. Add the eggs, one at a time, beating well after each addition. Beat in vanilla. Combine flour, pecans, baking soda and salt; gradually add to the creamed mixture. Stir in remaining ingredients.

Drop by tablespoonfuls 2 in. apart onto ungreased baking sheets. Bake at 375 degrees F for 10-12 minutes or until lightly browned. Cool for 1-2 minutes before removing to wire racks.

Asparagus, Chicken, and Pecan Pasta

Ingredients

1 (16 ounce) package penne pasta
1 tablespoon olive oil
1 teaspoon minced garlic
1 red bell pepper, chopped
2 bunches asparagus, trimmed
and cut into 1 inch pieces
1 cup chicken broth
1/4 cup chopped fresh basil
salt to taste
1/2 teaspoon pepper
3 tablespoons butter
1 pound grilled chicken breast
strips
1 1/2 cups grated Parmesan
cheese
1/2 cup pecan halves (optional)

Directions

Bring a large pot of lightly salted water to a boil. Add penne pasta and cook until al dente, 8 to 10 minutes; drain.

Heat the olive oil in a Dutch oven or large pot over medium heat. Stir in the garlic, red pepper, and asparagus; cook and stir 5 minutes until the garlic softens and mellows. Pour in the chicken broth, and bring to a boil over medium-high heat. Simmer until the vegetables have softened, then add the basil, salt, pepper, butter, and chicken. Cook and stir a few minutes until the chicken is hot. Stir in the cooked pasta, then fold in the Parmesan cheese and pecan halves to serve.

Pecan Puffs I

Ingredients

1 cup butter, softened
3/4 cup white sugar
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream together the butter and sugar. Beat for 15 minutes using an electric mixer. Stir in the flour and baking soda, then fold in the pecans. Drop by rounded spoonfuls onto the cookie sheet.

Bake for 20 to 22 minutes in the preheated oven, or until lightly browned. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Pecan Filled Cookies

Ingredients

1/2 cup butter
1 cup light brown sugar
1 egg
1 teaspoon vanilla extract
2 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt

1/2 cup chopped pecans
1/8 cup sour cream
1/4 cup brown sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, cream together the butter and 1 cup brown sugar until smooth. Beat in the egg and stir in the vanilla. Combine the flour, baking soda and salt; stir into the sugar mixture. Roll the dough into 1 inch balls and place them 2 inches apart onto the prepared cookie sheets. Make a depression in the center using the cap from the vanilla or the end of a wooden spoon. Mix together the pecans, sour cream and 1/4 cup brown sugar; fill each depression with the mixture.

Bake for 8 to 11 minutes in the preheated oven, or until light brown. Cool for a few minutes on the cookie sheets before removing to wire racks to cool completely.

Alaska Salmon Bake with Pecan Crunch Coating

Ingredients

3 tablespoons Dijon mustard
3 tablespoons butter, melted
5 teaspoons honey
1/2 cup fresh bread crumbs
1/2 cup finely chopped pecans
3 teaspoons chopped fresh parsley
6 (4 ounce) fillets salmon
salt and pepper to taste
6 lemon wedges

Directions

Preheat the oven to 400 degrees F (200 degrees C). In a small bowl, mix together the mustard, butter, and honey. In another bowl, mix together the bread crumbs, pecans, and parsley.

Season each salmon fillet with salt and pepper. Place on a lightly greased baking sheet. Brush with mustard-honey mixture. Cover the top of each fillet with bread crumb mixture.

Bake for 10 minutes per inch of thickness, measured at thickest part, or until salmon just flakes when tested with a fork. Serve garnished with lemon wedges.

Figs with Goat Cheese, Pecans and Bacon

Ingredients

6 figs, halved
6 ounces goat cheese
1/2 cup toasted, chopped pecans
3 slices bacon, cut in half

Directions

Preheat the broiler.

Stuff fig halves with goat cheese. Press pecans into the cheese. Wrap each stuffed fig half with half a slice of bacon, securing with toothpicks.

Arrange on a medium baking sheet. Broil 5 minutes, or until bacon is evenly brown and crisp and goat cheese is bubbly and lightly browned.

Pecan Coconut Pie

Ingredients

3 eggs
1 cup sugar
1/2 cup light corn syrup
3 tablespoons butter or margarine,
melted
3 teaspoons vanilla extract
Pinch salt
1 1/2 cups pecan halves
1 1/2 cups shredded coconut
1 (9 inch) unbaked pastry shell

Directions

In a mixing bowl, beat eggs. Add the sugar, corn syrup, butter, vanilla and salt; mix well. Stir in pecans and coconut. Pour into pastry shell. Make a domed cover with foil. Bake at 350 degrees F for 35 minutes. Uncover; bake 10-15 minutes longer or until a knife inserted near the center comes out clean. Cool on a wire rack.

Caramel-Pecan Pie

Ingredients

1 (9 inch) single Classic CriscoB®
Pie Crust
3 eggs
2/3 cup sugar
1 (11.75 ounce) jar Smucker'sB®
Caramel Spoonable Ice Cream
Topping
1/4 cup butter or margarine,
melted
1 1/2 cups pecan halves

Directions

Heat oven to 350 degrees F. Beat eggs slightly with fork in mixing bowl. Add sugar, stirring until dissolved. Stir in topping and butter; mix well. Stir in pecan halves. Pour filling into pie shell.

Bake at 350 degrees F for 45 minutes or until knife inserted off-center comes out clean. Cool thoroughly on rack before serving. Cover; chill to store.

Peanut Butter Chip Pecan Pie

Ingredients

1/2 cup all-purpose flour
1 cup white sugar
1/2 cup melted butter
2 eggs
1 teaspoon vanilla extract
1 cup peanut butter chips
1 cup chopped pecans
1 (9 inch) unbaked pie crust

Directions

Preheat oven to 325 degrees F (165 degrees C.)

In a large bowl, combine flour and sugar. Blend in melted butter, eggs and vanilla. Stir in peanut butter chips and chopped pecans. Pour filling into pie shell.

Bake in the preheated oven for 30 to 40 minutes, or until golden brown.

Pecan Pumpkin Biscuits

Ingredients

2 cups all-purpose flour
1/4 cup sugar
4 teaspoons baking powder
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 cup cold butter or margarine
1/3 cup chopped pecans, toasted
2/3 cup canned or cooked
pumpkin
1/3 cup half-and-half cream

Directions

In a large bowl, combine the first six ingredients. Cut in butter until mixture resembles coarse crumbs. Stir in pecans. Combine pumpkin and cream; stir into dry ingredients. Turn onto a floured surface; knead four to six times. Roll to 1/2-in. thickness; cut with a 2-1/2-in. biscuit cutter. Place on a greased baking sheet. Bake at 400 degrees F for 12-15 minutes or until golden brown. Serve warm.

Pecan Cream Cheese Squares

Ingredients

1 (18.25 ounce) package yellow cake mix
3 eggs
1/2 cup butter, softened
2 cups chopped pecans
1 (8 ounce) package cream cheese, softened
3 2/3 cups confectioners' sugar

Directions

In a mixing bowl, combine cake mix, 1 egg and butter. Stir in pecans; mix well. Press into a greased 13-in. x 9-in. x 2-in. baking pan. In a mixing bowl, beat the cream cheese, sugar and remaining eggs until smooth. Pour over pecan mixture. Bake at 350 degrees F for 45-55 minutes or until golden brown. Cool on a wire rack; cut into squares. Store in the refrigerator.

Strawberry-Pecan Pie

Ingredients

1 1/2 cups sugar
1/4 cup all-purpose flour
1 teaspoon ground nutmeg
1 teaspoon ground cinnamon
2 cups chopped fresh strawberries
1 cup chopped pecans
1 Pastry for double-crust pie (9 inches)
1 tablespoon butter or margarine

Directions

In a bowl, combine sugar, flour, nutmeg and cinnamon. Add strawberries and pecans; toss gently. Line pie plate with bottom crust. Add filling; dot with butter. Bake at 375 degrees F for 50 minutes or until crust is golden brown.

Asian Asparagus Salad with Pecans

Ingredients

2 pounds fresh asparagus,
trimmed
1/4 cup rice vinegar
1/4 cup soy sauce
2 tablespoons vegetable oil
2 teaspoons sugar
salt and pepper to taste
1/2 cup chopped pecans
1 tablespoon chopped green
onions

Directions

Bring a medium saucepan of water to a boil, and cook the asparagus until tender but crisp. Drain, and briefly immerse in cold water.

In a large, resealable plastic bag, mix the rice vinegar, soy sauce, vegetable oil, sugar, salt, and pepper. Seal the asparagus in the bag. Marinate 24 hours in the refrigerator. Sprinkle the marinated asparagus with pecans and green onion to serve.

Mock Pecan Pie I

Ingredients

1 prepared 8 inch pie crust
3 eggs, beaten
2/3 cup packed brown sugar
1/2 cup white sugar
1 teaspoon vanilla extract
2 tablespoons butter, melted
2/3 cup rolled oats
2/3 cup shredded coconut

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl combine eggs, brown sugar, and white sugar. Beat well. Stir in vanilla extract and melted butter or margarine. Mix thoroughly. Fold in oats and coconut. Pour into pie shell.

Bake in preheated oven for 30 minutes. Cool before serving. Top with whipped cream if desired.

New Orleans Pecan Pie

Ingredients

2 eggs, separated
1 cup sour cream
1 cup granulated sugar
1/4 cup flour
1/2 teaspoon vanilla extract
1/4 teaspoon salt
1 (9 inch) pie crust, baked
1 cup brown sugar
1 cup chopped pecans

Directions

In saucepan, combine egg yolks, sour cream, granulated sugar, flour, vanilla and salt. Cook and stir over medium heat until thickened, about 5 minutes. Pour into baked pie shell; set aside. In large mixing bowl, immediately beat egg whites until soft peaks form. Gradually add brown sugar; continue to beat until stiff. While filling is still warm, spread egg white topping over filling. Sprinkle with chopped pecans. Bake at 375 degrees F for 12-15 minutes or until golden.

Nick's Favorite Cherry Pecan Bread

Ingredients

1/2 cup margarine
3/4 cup white sugar
2 eggs
1 cup buttermilk
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon vanilla extract
2 cups all-purpose flour
1 (10 ounce) jar maraschino
cherries, drained and chopped
1 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9 x 5 inch loaf pan.

In a large bowl, cream butter or margarine and sugar together. Add eggs, and continue mixing until light and fluffy. Add baking soda, salt, and vanilla; mix thoroughly. Alternately add buttermilk and flour to the creamed mixture, mixing only enough to hold ingredients together. Fold in cherries and nuts, mixing lightly. Turn batter into prepared pan.

Bake for 50 to 60 minutes, or until bread tests done. Cool completely before slicing.

Kentucky Pecan Pie

Ingredients

1 cup white corn syrup
1 cup packed brown sugar
1/3 teaspoon salt
1/3 cup butter, melted
3 eggs
1 cup chopped pecans
1 recipe pastry for a 9 inch single crust pie

Directions

Combine syrup, sugar, salt, and melted butter or margarine. Slightly beat the eggs, and add to sugar mixture. Beat well, and pour into uncooked pie shell. Sprinkle pecans on top.

Bake at 350 degrees F (175 degrees C) for 50 to 60 minutes.

Grandmother Stougaard's Caramel Pecan Sweet

Ingredients

1/2 cup milk
1/2 teaspoon white sugar
1/2 teaspoon salt
1/4 cup margarine
1/8 cup warm water (110 degrees F)
1 (.25 ounce) envelope active dry yeast
1 egg
2 1/2 cups all-purpose flour, or as needed

2 tablespoons margarine, softened
1/4 cup white sugar
1 teaspoon ground cinnamon

2 tablespoons light corn syrup
1 1/2 tablespoons water
3 tablespoons margarine
3/4 cup packed brown sugar
1/2 cup pecan halves

Directions

Pour the milk into a small saucepan, and set over medium heat. Heat just until a skin starts to form on the top, then remove from the stove, and stir in salt and 1/4 cup margarine. Allow to cool to lukewarm.

Place 1/8 cup of warm water in a small bowl. Stir in 1/2 teaspoon sugar. Sprinkle yeast over the surface, and let stand until foamy, 5 to 10 minutes.

In a large bowl, stir together the cooled milk mixture and the yeast for 2 minutes using an electric mixer on medium speed. Add egg, and mix well. Use a large wooden spoon to stir in flour 1/2 cup at a time, mixing well after each addition until the mixture forms a dough. Knead on a floured surface, adding more flour if necessary, until dough is smooth and elastic, about 8 minutes. Place in an oiled bowl, and turn once to coat the top. Cover, and let rise until doubled in size, 1 to 2 hours.

Punch down dough, and let rest on the counter while you prepare the caramel topping. In a medium bowl, mix together the corn syrup, 1 1/2 tablespoons of water, 3 tablespoons of margarine and brown sugar until smooth. Spread an even layer onto the bottom of a 9x9 inch baking dish. Place pecan halves upside down in rows over the sugar mixture. Set aside.

On a lightly floured surface, roll dough out to a 9x12 inch rectangle. Spread with 2 tablespoons of margarine. Mix together 1/4 cup of sugar with the cinnamon; sprinkle over the margarine. Roll the dough up starting at the long end to form a log. Pinch the seam together to seal. Cut the roll into 1 inch rounds. Place the rounds into the prepared baking dish. Set in a warm place to rise until doubled, about 30 minutes.

Preheat the oven to 350 degrees F (175 degrees C). Bake rolls for 20 to 25 minutes in the oven, until golden brown. Invert baking pan onto a cutting board or a clean cookie sheet while still warm so the caramel topping is on top.

Coconut Pecan Frosting I

Ingredients

1 (14 ounce) can sweetened condensed milk
3 egg yolks
1/2 cup butter
1 1/3 cups flaked coconut
1 cup chopped pecans
1 teaspoon vanilla extract

Directions

In a heavy 2 quart saucepan over medium heat, cook the condensed milk, egg yolks, and butter 10 minutes, stirring constantly, until bubbly. Remove from heat, and stir in the coconut, pecans, and vanilla.

Allow to cool for 15 minutes before spreading on cake.

Chocolate-Chunk and Pecan Cookies

Ingredients

1 1/4 cups butter, softened
3/4 cup dark brown sugar
3/4 cup light brown sugar
3 eggs
1 1/2 teaspoons vanilla extract
2 1/3 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
12 ounces semisweet chocolate chunks
2 cups chopped pecans

Directions

Preheat oven to 325 degrees F.

In a mixing bowl beat butter and both brown sugars until creamy. Add eggs one at a time, beating well after each addition. Stir in vanilla.

Mix together the flour, baking soda and salt. Add to the butter mixture and stir just until combined.

Mix in the chocolate chunks and pecans. Drop dough by rounded tablespoonfuls onto an ungreased cookie sheet. Flatten slightly with the back of the spoon.

Bake about 15 minutes or until golden brown. Cool slightly on cookie sheet. Remove to a rack and cool completely.

Cinnamon Pecan Cookie Bars

Ingredients

1 cup butter, softened
1/4 cup white sugar
1 egg yolk
1 teaspoon vanilla extract
2 cups all-purpose flour
4 teaspoons ground cinnamon
1 egg white
1 cup chopped pecans
2 tablespoons confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

In a medium bowl, cream together the butter and sugar. Beat in the egg yolk and vanilla until the mixture is smooth. Combine the flour and cinnamon, stir into the creamed mixture. Press the mixture evenly into the prepared pan until it is about 1/4 inch thick. Brush the top with egg white and sprinkle with chopped pecans. Lightly press the pecans down into the dough.

Bake for 20 to 25 minutes in the preheated oven, until golden brown at the edges. When cool, dust with confectioners' sugar and cut into squares.

Pineapple Pecan Cake

Ingredients

2 cups sugar
2 cups all-purpose flour
2 teaspoons baking soda
2 eggs
1 (20 ounce) can crushed
pineapple, undrained
1 cup chopped pecans

FROSTING:

1/2 cup butter or margarine,
softened
1 (8 ounce) package cream
cheese, softened
1 1/2 cups confectioners' sugar
1 teaspoon vanilla extract

Directions

In a mixing bowl, combine the first five ingredients; mix well. Stir in pecans. Pour into an ungreased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 40-45 minutes or until a toothpick inserted near the center comes out clean. Cool completely. In a mixing bowl, combine all frosting ingredients; beat until smooth. Frost cake.

Chewy Pecan Bars

Ingredients

1/4 cup butter or margarine,
melted
4 eggs
2 cups packed brown sugar
2 teaspoons vanilla extract
2/3 cup all-purpose flour
1/4 teaspoon baking soda
1/4 teaspoon salt
2 cups chopped pecans
confectioners' sugar

Directions

Spread butter evenly in an ungreased 13-in. x 9-in. x 2-in. baking pan. In a mixing bowl, beat eggs, brown sugar and vanilla. Combine flour, baking soda and salt; gradually add to egg mixture. Stir in pecans.

Spread into prepared pan. Bake at 350 degrees F for 30-35 minutes or until browned. Dust with confectioners' sugar. Cool on a wire rack. Cut into bars.

Pecan Pie Cake III

Ingredients

2 cups chopped pecans
1/2 cup butter, softened
1/2 cup shortening
2 cups white sugar
5 egg yolks
1 tablespoon vanilla extract
1 cup buttermilk
2 cups all-purpose flour
1 teaspoon baking soda
1 cup chopped pecans
5 egg whites
3/4 cup dark corn syrup

1/2 cup packed brown sugar
1/3 cup cornstarch
4 egg yolks
1 1/2 cups half-and-half cream
3/4 cup dark corn syrup
1/8 teaspoon salt
3 tablespoons butter
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Generously butter 3 (9 inch) pans. Divide 2 cups chopped pecans evenly between the pans. Shake to coat bottoms and sides of pans.

In a large bowl, cream together 1/2 cup butter, shortening and 2 cups sugar until light and fluffy. Beat in the yolks one at a time, then stir in 1 teaspoon vanilla. Combine the flour and baking soda and beat into creamed mixture alternately with the buttermilk. Stir in 1 cup chopped pecans.

In a large glass or metal mixing bowl, beat egg whites until stiff peaks form. Fold 1/3 of the whites into the batter, then quickly fold in remaining whites until no streaks remain. Divide batter equally into prepared pans.

Bake in the preheated oven for 25 to 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Cool in pans on wire racks 10 minutes. Invert layers onto wire racks lined with wax paper. Brush tops and sides of cake layers with 2/3 cup corn syrup, and cool completely.

Make the Filling: In a large saucepan, combine 1/2 cup brown sugar and cornstarch. Stir in 4 egg yolks, half-and-half, 3/4 cup corn syrup and salt. Bring mixture to a boil over medium heat. Continue boiling, whisking constantly for 1 minute, or until thickened. Remove from heat. Whisk in butter and vanilla. Chill.

Assemble the cake: Place first layer on serving plate, pecan side up. Spread with half of the filling. Place second layer, pecan side up, on filling. Spread with remaining filling. Top with remaining cake layer, pecan side up.

Pumpkin Pecan Cheesecake

Ingredients

1/2 cup chopped pecans
1/4 cup packed brown sugar
2 tablespoons butter, softened
1 (8 ounce) package cream
cheese, softened
1/3 cup packed brown sugar
2 eggs
3/4 cup pumpkin butter
1 (9 inch) prepared graham
cracker crust

Directions

Combine pecans and 1/4 cup brown sugar; cut in butter or margarine with a pastry blender until mixture is crumbly. Set aside.

Beat cream cheese at high speed of an electric mixer until smooth. Add 1/3 cup brown sugar; beat well. Add eggs one at a time, beating well after each addition. Stir in pumpkin butter. Pour mixture into crust.

Bake at 350 degrees F (175 degrees C) for 40 minutes.

Sprinkle pecan mixture over pie. Bake for 5 additional minutes, or until butter or margarine and sugar melt. Cool on a wire rack. Cover, and chill for at least 4 hours.

Chocolate Covered Pecans

Ingredients

1/2 cup semi-sweet chocolate chips
3 tablespoons heavy cream
2 cups pecan halves

Directions

Combine the chocolate chips and cream in a medium metal bowl, and set on top of a pan of simmering water. Stir occasionally until melted and smooth. Remove from heat. Stir pecan halves into the chocolate until completely coated.

Remove a few pecans at a time with a slotted spoon. Separate pecan halves and place onto a waxed paper lined cookie sheet. Refrigerate for 10 minutes to set.

Pecan Rice Pudding

Ingredients

1 quart milk
2 1/4 cups uncooked white rice
1/3 cup maple syrup
1 teaspoon grated lemon zest
1/2 cup pecan halves

Directions

In a medium saucepan over medium heat, bring rice and milk to a boil. Reduce heat, cover and simmer 25 minutes. Stir in maple syrup, lemon zest and pecans. Pour into serving dishes and chill until set.

Caramel Pecan Treasures

Ingredients

1 cup butter (no substitutes),
softened
3/4 cup packed brown sugar
1 teaspoon vanilla extract
1 3/4 cups all-purpose flour
1/2 teaspoon baking powder
30 caramels, halved and flattened
2 cups semisweet chocolate chips
1 tablespoon shortening
1/2 cup finely chopped pecans

Directions

In a mixing bowl, cream butter and brown sugar. Beat in vanilla. Combine the flour and baking powder; gradually add to the creamed mixture.

Roll into 1-in. balls. Place 2 in. apart on baking sheets; flatten slightly. Bake at 325 degrees F for 12-15 minutes or until golden brown. Remove to wire racks to cool.

Place one caramel on each cooled cookie. Melt the chocolate chips and shortening; spread over cookies. Sprinkle with pecans. Let stand until firm.

Chunky Pecan Bars

Ingredients

1 1/2 cups all-purpose flour
1/2 cup packed brown sugar
1/2 cup cold butter

FILLING:

3 eggs
3/4 cup sugar
3/4 cup dark corn syrup
2 tablespoons butter, melted
1 teaspoon vanilla extract
1 3/4 cups semisweet chocolate
chunks
1 1/2 cups coarsely chopped
pecans

Directions

In a small bowl, combine the flour and brown sugar; cut in butter until crumbly. Press into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 10-15 minutes or until golden brown.

Meanwhile, in a large bowl, whisk the eggs, sugar, corn syrup, butter and vanilla until blended. Stir in chocolate chunks and pecans. Pour over crust. Bake for 20-25 minutes or until set. Cool completely on a wire rack. Cut into bars. Store in an airtight container in the refrigerator.

Chewy Pecan Drops

Ingredients

2 cups ground pecans
1/2 cup all-purpose flour
1 1/4 cups sugar, divided
4 egg whites
1/2 teaspoon vanilla extract
6 maraschino cherries, coarsely
chopped

Directions

In a large bowl, combine pecans, flour and 1 cup sugar; set aside. In a small mixing bowl, beat egg whites until foamy. Gradually add remaining sugar, beating until stiff peaks form. Fold in vanilla and half of the flour mixture. Fold in remaining flour mixture.

Drop by rounded teaspoonfuls 2 in. apart onto ungreased foil-lined baking sheets. Top each with a cherry piece.

Bake at 325 degrees for 20-25 minutes or until edges are lightly browned. Cool completely before removing from pans.

Dried Cherries, Pecans and Rosemary Brie en

Ingredients

1/2 (17.3 ounce) package
Pepperidge Farm® Puff Pastry
Sheets
1 egg
1 tablespoon water
1/3 cup dried cherries, softened*
1/4 cup chopped toasted pecans
1/4 cup honey
1/2 teaspoon chopped fresh
rosemary leaves
1 (13.2 ounce) round Brie cheese
1 (26 ounce) package Pepperidge
Farm® Entertaining Cracker
Quartet Collection

Directions

Thaw the pastry sheet at room temperature for 40 minutes or until it's easy to handle. Heat the oven to 400 degrees F. Beat the egg and water in a small bowl with a fork.

Unfold the pastry sheet on a lightly floured surface. Roll the pastry sheet into a 14-inch square. Stir the cherries, pecans, honey and rosemary in a small bowl. Spread the cherry mixture into the center of the pastry square. Top with the cheese round. Brush the edges of the pastry with the egg mixture. Fold two opposite sides of the pastry over the cheese. Trim the remaining two sides of the pastry square to 2-inches from the edge of the cheese. Fold the sides up onto the cheese and press the edges to seal. Place the pastry-wrapped cheese seam-side down onto a baking sheet. Brush the pastry with the egg mixture.

Decorate the top with pastry scraps or additional rosemary, if desired. Brush the pastry with the egg mixture.

Bake for 20 to 25 minutes or until the pastry is deep golden brown. Let stand for 45 minutes to 1 hour. Serve with the crackers.

Pecan Pie Bars

Ingredients

6 cups all-purpose flour
1 1/2 cups sugar
1 teaspoon salt
2 cups cold butter (no substitutes)

FILLING:

8 eggs
3 cups corn syrup
1/2 cup butter, melted
3 teaspoons vanilla extract
5 cups chopped pecans

Directions

In a large bowl, combine the flour, sugar and salt. Cut in butter until crumbly. Press onto the bottom and up the sides of two greased 15-in. x 10-in. x 1-in. baking pans. Bake at 350 degrees F for 18-22 minutes or until crust edges are beginning to brown and bottom is set.

For filling, combine the eggs, sugar, corn syrup, butter and vanilla in a large bowl; mix well. Stir in pecans. Pour over crust. Bake 25-30 minutes longer or until edges are firm and center is almost set. Cool on wire racks. Cut into bars. Refrigerate until serving.

Apple Pecan Corn Bread Dressing

Ingredients

1 (9x9 inch) pan cornbread,
cooled and crumbled
4 cups herb-seasoned dry bread
stuffing mix
2 tablespoons chopped fresh
parsley
1/2 teaspoon salt
1/2 teaspoon ground ginger
3/4 cup butter
1 cup chopped celery
1 cup chopped onion
2 cups apple juice
2 cups chopped apples
3 eggs
1/2 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter one 3 quart casserole dish.

In a large bowl combine the corn bread, stuffing mix, parsley, salt and ginger.

In a heavy saucepan melt the butter and saute; the celery and onion for 8 to 10 minutes or until tender. Add this to the cornbread mixture and mix well. Stir in the chopped apple, chopped pecans, apple juice and beaten eggs. Toss lightly. Spoon dressing into the prepared casserole dish.

Bake for 30 to 35 minutes.

Pecan Pie III

Ingredients

1 (9 inch) pie shell
3/4 cup white sugar
3/4 cup light corn syrup
3 eggs, beaten
1 teaspoon vanilla extract
1 pinch salt
1 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C).

Prick pastry shell in several places with a fork and bake in preheated oven for 5 minutes. Remove and allow to cool.

In a large bowl, combine sugar, corn syrup, eggs, vanilla, salt, and pecans. Mix well, then pour into pie shell.

Bake in preheated oven for 45 minutes. Check after 30 minutes; if crust is getting too brown, cover edges with aluminum foil. When done, pie will be a little loose in center, but will set as it cools; do not overbake.

Southern Pecan Pie I

Ingredients

3 eggs
1 cup white sugar
1 cup corn syrup
2 tablespoons butter, melted
1 teaspoon vanilla extract
1/4 teaspoon salt
1 1/2 cups pecan halves
1 recipe pastry for a 9 inch single crust pie

Directions

Preheat oven to 400 degrees F (205 degrees C).

Beat eggs slightly in medium bowl. Beat in sugar, and then blend in syrup, butter or margarine, vanilla, salt, and pecans. Pour filling into unbaked pie shell.

Bake in preheated oven for 15 minutes. Reduce heat to 350 degrees F (175 degrees C), and continue baking 35 to 40 minutes; the pie will be brown and slightly puffed.

Cherry Pecan Torte

Ingredients

6 egg whites
1/2 teaspoon cream of tartar
2 cups sugar
2 cups saltine crumbs
3/4 cup chopped pecans
2 teaspoons vanilla extract
2 cups heavy whipping cream,
whipped
1 (21 ounce) can cherry pie filling

Directions

In a mixing bowl, beat egg whites until foamy. Beat in cream of tartar. Gradually add sugar, 1 tablespoon at a time, beating on high until stiff peaks form. Fold in crumbs, pecans and vanilla. Spread into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 25 minutes. Cool completely. Spread whipped cream over top. Spoon pie filling over cream. Chill for at least 1 hour.

Pecan Pie VII

Ingredients

1 (9 inch) deep dish pie crust
2 cups light brown sugar
1 tablespoon all-purpose flour
1/2 cup melted margarine
1 cup evaporated milk
1 teaspoon vanilla extract
3 eggs
1 cup chopped pecans
1 cup pecan halves

Directions

Preheat oven to 350 degrees F (175 degrees C.)

In a large bowl, combine brown sugar, flour, margarine, milk, vanilla and eggs. Blend until smooth. Stir in chopped pecans. Pour into pie crust. Place whole pecan meats gently on top in decorative manner.

Bake in the preheated oven for 35 to 40 minutes, or until golden brown and filling is set.

Pecan Chicken Breasts Stuffed with Cream

Ingredients

2 tablespoons fresh lemon juice
3/4 cup butter
2 cloves garlic, crushed
1/4 teaspoon dried basil
1 teaspoon chopped pimento
1 cup chopped pecans
1 1/2 cups chopped fresh broccoli florets
1 small onion, minced
1/2 cup sour cream
1 (3 ounce) package cream cheese
8 skinless, boneless chicken breast halves
1 egg, beaten
1 cup dry bread crumbs
1/2 cup chopped pecans
1 tablespoon vegetable oil

Directions

To Make Broccoli/Cream Cheese Filling: In a medium saucepan over low heat, heat the lemon juice, butter or margarine, garlic, basil and pimento until butter or margarine has melted. Add the 1 cup pecans, broccoli and onion and cook until broccoli is tender; then add the sour cream and cream cheese and mix all together until smooth. Let cool, cover and refrigerate to chill for 30 minutes.

Place 1 to 2 tablespoons of the broccoli/cream cheese filling in the center of each chicken breast, roll up, tuck in sides and fasten with toothpicks. Put the egg beat in a shallow dish or bowl, and mix the bread crumbs and 1/2 cup pecans together in another shallow dish or bowl. Dip the chicken rolls in the egg, then in the pecan mixture.

Preheat oven to 350 degrees F (175 degrees C).

Heat oil in a large skillet over medium high heat and saute coated chicken rolls in skillet until well browned on both sides, about 2 to 4 minutes each side. Place browned rolls in a lightly greased 9x13 inch baking dish.

Bake at 350 degrees F (175 degrees C) for 30 minutes, or until chicken is cooked through and chicken meat is white. Serve with a small portion of leftover broccoli/cream cheese mixture on top of each chicken breast.

Pecan Delight

Ingredients

3 egg whites
1 cup white sugar
1/2 teaspoon vanilla extract
1/2 teaspoon baking powder
20 buttery round crackers,
crushed fine
1 cup chopped pecans
1 (12 ounce) container frozen
whipped topping, thawed

Directions

Beat egg whites until slightly stiff. Add sugar, vanilla, baking powder, Ritz crackers and pecans. Mix well, and pour into greased 9 inch pie plate.

Bake at 350 degrees F (175 degrees C) for 25 minutes exactly.

Allow pie to cool to room temperature, and then cover with nondairy whipped topping. Refrigerate for 2 hours before serving.

Maple Pecan Pie II

Ingredients

3 cups all-purpose flour
1 teaspoon salt
1 teaspoon white sugar
1 cup butter flavored shortening,
chilled
1/3 cup ice water
1 tablespoon distilled white
vinegar
1 egg, beaten
1 egg white
4 eggs, beaten
3/4 cup white sugar
1/2 cup real maple syrup
1/2 cup light corn syrup
1/2 cup dark corn syrup
2 1/2 teaspoons vanilla extract
1/4 teaspoon salt
1 1/4 cups chopped pecans
1/3 cup butter, melted
2 teaspoons maple syrup

Directions

Sift together flour, 1 teaspoon salt and 1 teaspoon sugar into mixing bowl. Cut in shortening with a pastry blender until mixture resembles cornmeal. Combine water, vinegar and 1 egg; add liquid one tablespoon at a time, sprinkling over flour mixture and tossing with a fork to form soft dough. Shape into three discs. Wrap with plastic wrap. Refrigerate 3 to 24 hours. Extra pastry may be frozen for later use.

Preheat oven to 350 degrees F (175 degrees C).

Line a 9 inch pie plate with pastry. Brush inside of unbaked pie shell with slightly beaten egg white.

Mix 3/4 cup sugar, syrups, vanilla and salt with 4 beaten eggs until blended. Stir in pecans and melted butter. Pour filling into pie shell.

Bake for 45 to 55 minutes or until center is set. Remove from oven and brush hot pie top with maple syrup. Cool and store in refrigerator.

Pineapple Pecan Pie

Ingredients

1 (9 inch) unbaked pie crust
1 (8 ounce) package cream cheese, softened
1 egg, beaten
1/2 cup white sugar
1/4 teaspoon salt
1 teaspoon vanilla extract
1 (8 ounce) can crushed pineapple, drained
1 1/2 cups chopped pecans
3 eggs, beaten
1 cup light corn syrup
1/4 cup white sugar
1 teaspoon vanilla extract

Directions

Preheat oven to 375 degrees F (175 degrees C).

Blend together the cream cheese, 1 egg, 1/2 cup sugar, salt and vanilla. Gently stir in pineapple, pour into pie crust.

Sprinkle pecans over cream cheese mixture.

Blend together the 3 eggs, corn syrup, 1/4 cup sugar and vanilla. Pour over pecan layer.

Place on lower rack of oven and bake for 40 to 45 minutes or until center is firm.

Ghirardelli® Chocolate Pecan Pie

Ingredients

4 ounces Ghirardelli Semi-Sweet Chocolate baking bar, broken or chopped into 1-inch pieces
2 tablespoons unsalted butter
3 large eggs
1 cup light corn syrup
1/2 cup firmly packed light brown sugar
1 teaspoon pure vanilla extract
1/8 teaspoon salt
1 1/2 cups pecan halves
1 (9 inch) unbaked homemade pie crust or unbaked ready-made pie crust

Directions

Preheat the oven to 325 degrees F.

In the top of a double boiler or in a heatproof bowl over barely simmering water, melt the chocolate and butter, stirring occasionally until smooth.

In a large bowl with an electric mixer at medium speed or with a whisk, beat the eggs, corn syrup, brown sugar, vanilla, and salt until blended. Beat in the chocolate mixture. Stir in the pecans and pour into pie shell.

Place pie on a baking sheet on the middle rack of the oven and bake for about 55 minutes, or until the filling is set. Cool completely on a rack at room temperature.

Orange Pecan Muffins

Ingredients

2 cups reduced-fat biscuit/baking mix
1/4 cup sugar
1 egg
1/2 cup orange juice
2 tablespoons canola oil
1/2 cup chopped pecans
1/2 cup orange marmalade
TOPPING:
2 tablespoons sugar
2 teaspoons all-purpose flour
1/4 teaspoon ground cinnamon
1 dash ground nutmeg

Directions

In a bowl, combine biscuit mix and sugar. In a small bowl, beat the egg, orange juice and oil; stir into dry ingredients just until moistened. Fold in pecans and marmalade. Coat muffin cups with nonstick cooking spray or use paper liners; fill two-thirds full with batter.

Combine the topping ingredients; sprinkle over batter. Bake at 400 degrees F for 15-18 minutes or until a toothpick comes out clean. Cool 5 minutes; remove to a wire rack.

Perfect Pecan Pie

Ingredients

1 1/8 cups pecans
1 cup dark brown sugar
3/4 cup light corn syrup
3 large eggs
2 egg yolks
2 teaspoons vanilla extract
1/4 teaspoon salt
4 tablespoons melted butter
1 tablespoon cornstarch
1/3 cup water
Easy Pie Dough
1 1/8 cups bleached all-purpose flour
1 tablespoon sugar
1/2 teaspoon salt
4 tablespoons cold cream cheese, cut into 1/2-inch chunks
4 tablespoons frozen butter
2 tablespoons frozen vegetable shortening
3 tablespoons ice cold water

Directions

To make crust: Mix flour, sugar and salt in a medium bowl. Rub cream cheese into flour mixture with fingertips to blend thoroughly. Using a box grater, grate frozen butter and shortening into flour mixture. Working quickly, rub fat into flour until it has the texture of coarse sand and small pebbles. Stir in ice-cold water with a fork until dough clumps form; press to form a cohesive ball. Wrap dough in plastic wrap, pressing it into a thick disk. Refrigerate until cold and firm, at least 1 hour. (Can be refrigerated up to 2 days or frozen for a month.)

Roll dough on a lightly floured surface into a 14-inch circle, turning frequently and dusting with flour to keep it from sticking. Fold dough in half; quickly lift it into 9-inch Pyrex (not deep-dish) pie plate and unfold. Fit dough into plate so it is not stretched in any way. Trim with scissors to 1/2-inch beyond pan lip. Roll overhanging dough under with fingertips so it is flush with pan lip, then flute. Refrigerate at least 30 minutes or up to 4 hours. (Do not prick shell with a fork.)

Adjust oven rack to lowest position and heat oven to 400 degrees. Line pie shell with a sheet of heavy-duty foil. Crumple 3 large pieces of foil into balls and place in shell to act as light weights. Bake (lightly pressing on foil if dough starts to balloon) until fluting turns golden brown, 18 to 20 minutes. Remove all foil; bake until bottom starts to turn golden brown, about 5 minutes longer. Remove shell from oven.

To make filling: Adjust oven rack to middle position and reduce temperature to 300 degrees. In a separate pie plate, toast pecans in oven until fragrant, about 10 minutes.

Reduce temperature to 250. Meanwhile, heat brown sugar and corn syrup in a medium heat-proof bowl over a pan of barely simmering water until sugar is almost dissolved. In another medium bowl, whisk eggs, yolks, vanilla and salt. Slowly whisk warm sugar mixture into eggs. Return bowl to pan of simmering water. Whisk in butter. In a small pan over low heat, stir together cornstarch and water until pasty thick; whisk into sugar-egg mixture. Heat in bowl over simmering water, stirring frequently. Set pie shell on middle oven rack. Sprinkle in pecans, then pour filling into shell. Bake until pie puffs slightly and just sets, 35 to 45 minutes. Cool to room temperature and serve.

Orange-Pecan Icebox Cookies

Ingredients

1/2 cup butter, softened
1/2 cup shortening
1/2 cup sugar
1/2 cup packed brown sugar
1 egg
2 tablespoons orange juice
1 tablespoon grated orange peel
1/2 teaspoon lemon extract
1/2 teaspoon vanilla extract
2 3/4 cups all-purpose flour
1/2 teaspoon salt
1/2 teaspoon baking soda
1/4 teaspoon baking powder
1 cup finely chopped pecans

Directions

In a large mixing bowl, cream the butter, shortening and sugars. Beat in egg, orange juice, orange peel and extracts. Combine the flour, salt, baking soda and baking powder; gradually add to the creamed mixture. Stir in pecans. Shape dough into four 5-in. rolls; wrap each in plastic wrap. Refrigerate for 3-4 hours or until firm.

Unwrap and cut into 1/4-in. slices. Place 2 in. apart on greased baking sheets. Bake at 350 degrees F for 9-10 minutes or until edges begin to brown. Remove to wire racks to cool.

Pecan Chocolate Chip Pie

Ingredients

2 1/2 cups all-purpose flour
1/8 teaspoon salt
1/2 cup butter, chilled and diced
5 tablespoons ice water
3 eggs
3/4 cup white sugar
3/4 cup light corn syrup
1/4 cup butter, melted
1/2 cup semisweet chocolate chips
1/2 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C).

To Make Crust: In a medium bowl combine flour and salt. Stir well, then cut in butter until mixture is the size of small peas. Add ice water and mix just until dough forms a ball.

Allow dough to rest in refrigerator for 20 minutes, then roll out and fit into a 9-inch pie plate. Set aside.

To Make Filling: In a medium bowl mix eggs and sugar. Add corn syrup and melted butter or margarine. Mix until all ingredients are thoroughly combined.

Spread chocolate chips and pecan pieces across bottom of pie shell. Pour egg mixture over chocolate chip and pecan layer.

Bake in preheated oven for 35 minutes. Serve warm or cool with a dollop of whipped cream and a sprinkling of chocolate chips if desired.

Toasted Pecan Butter

Ingredients

1/2 cup chopped pecans
1/4 cup light brown sugar
1 cup butter at room temperature
1 teaspoon vanilla extract

Directions

Preheat oven to 325 degrees F/165 degrees C.

Spread the pecans onto a baking sheet; toast in the preheated 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.

Pulse the brown sugar, butter, and vanilla together in a food processor several times to thoroughly combine. Butter will be slightly fluffy. Sprinkle in the cooled nuts and pulse several times to combine. For more finely ground pecans, pulse several more times. Serve immediately, or pack into a jar with a lid and refrigerate.

Pecan Tassies

Ingredients

2 cups margarine
4 (3 ounce) packages cream cheese
4 cups all-purpose flour
3 eggs
2 1/2 cups packed brown sugar
3 tablespoons melted butter
1/2 teaspoon vanilla extract
1 pinch salt
1 1/2 cups chopped pecans

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a medium bowl, mix together the margarine and cream cheese until well blended. Beat in flour, 1 cup at a time, until the mixture forms a smooth dough. Roll into small balls, and press into the bottoms and sides of tart pans or mini muffin pans.

In another bowl, mix together the eggs, brown sugar, butter, vanilla, and salt. Stir in the pecans. Use a spoon to fill each of the crusts 2/3 full with the filling mixture.

Bake for 15 to 18 minutes in the preheated oven, until shell is light brown, and the filling has puffed up. Cool, and carefully remove from pans.

Pecan Chocolate Puddles

Ingredients

1/2 cup butter (no substitutes),
softened

1 cup packed brown sugar

1 egg

1 teaspoon vanilla extract

1 cup all-purpose flour

1/2 cup quick-cooking oats

1/2 teaspoon salt

1/2 teaspoon baking powder

1 cup chopped pecans

1 cup miniature semisweet

chocolate chips

FILLING:

1 cup semisweet chocolate chips

1/2 cup sweetened condensed
milk

48 pecan halves

Directions

In a mixing bowl, cream butter and brown sugar. Beat in egg and vanilla. Combine the flour, oats, salt and baking powder; gradually add to creamed mixture. Stir in chopped pecans and miniature chocolate chips. In a saucepan, melt chocolate chips with milk; stir until smooth. Roll dough into 1-in. balls. Place 2 in. apart on ungreased baking sheets.

Using the end of a wooden spoon handle, make an indentation in the center of each ball. Fill with a rounded teaspoonful of melted chocolate; top with a pecan half. Bake at 350 degrees F for 14-16 minutes or until the edges are lightly browned. Remove to wire racks to cool.

Sweet Coated Pecans

Ingredients

1 egg white
1 teaspoon ground cinnamon
1 cup sugar
3/4 teaspoon salt
2 tablespoons water
1 pound pecan halves

Directions

Preheat oven to 250 degrees F (120 degrees C). Lightly butter a baking sheet.

In a bowl, beat the egg white until foamy. Mix in cinnamon, sugar, salt, and water. Mix well. Stir in pecan halves, stirring until well coated. Spread on baking sheet.

Bake in preheated oven for 1 hour, stirring every 15 minutes.

Spinach Salad with Peaches and Pecans

Ingredients

3/4 cup pecans
2 ripe peaches
4 cups baby spinach, rinsed and dried
1/4 cup poppyseed salad dressing

Directions

Preheat oven to 350 degrees F (175 degrees C). Arrange pecans on a single layer on a baking sheet and roast in preheated oven for 7-10 minutes, until they just begin to darken. Remove from oven and set aside.

Peel peaches (if desired) and slice into bite-sized segments. Combine peaches, spinach and pecans in a large bowl. Toss with dressing until evenly coated, adding a little additional dressing, if necessary.

Orange-Sugared Pecans

Ingredients

1 1/2 cups sugar
1/4 cup water
3 tablespoons orange juice
concentrate
2 cups pecan halves
1/2 teaspoon grated orange peel

Directions

In a heavy saucepan, combine sugar, water and orange juice concentrate. Cook over medium-high heat, without stirring, until a candy thermometer reads 238 degrees F (soft-ball stage). Remove from the heat; stir in pecans and orange peel. Beat with a spoon until mixture thickens and loses its gloss, about 2 minutes. Drop by teaspoonfuls onto waxed paper to harden. Store in an airtight container.

Chicken Pecan Salad

Ingredients

2 tablespoons hot red pepper sauce
1/2 cup margarine, melted
2/3 cup brown sugar
1 teaspoon Worcestershire sauce
1 tablespoon lemon juice
1 pinch salt
1 pound coarsely chopped pecans

6 skinless, boneless chicken breast halves
1 tablespoon olive oil
1 tablespoon Greek seasoning
1 pound romaine lettuce, torn
1 cup cherry tomato halves
1/2 cup fresh strawberries
1/2 cup seedless grapes
1/4 cup fresh raspberries
1/4 cup fresh blueberries
1/2 cup honey mustard salad dressing

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a bowl, mix the hot red pepper sauce, margarine, brown sugar, Worcestershire sauce, lemon juice, and salt. Mix pecans into the bowl, tossing to coat evenly. Spread pecans in a single layer on a baking sheet. Bake 10 minutes in the preheated oven, stirring often and watching carefully, until lightly browned. Remove from heat, and set aside.

Rub chicken with the olive oil, place on a baking sheet, and sprinkle with Greek seasoning. Bake 20 minutes or until juices run clear. Slice into strips.

In a salad bowl, toss together romaine lettuce, chicken strips, cherry tomato halves, strawberries, grapes, raspberries, and blueberries. Sprinkle with pecans, and drizzle with dressing.

Rich Cream Cheese Pecan Pie

Ingredients

1 (9 inch) deep dish pie crust
1 (8 ounce) package cream cheese, softened
1 egg
1 teaspoon vanilla extract
1/3 cup white sugar
1/4 teaspoon salt
3 eggs
1/4 cup white sugar
1 cup light corn syrup
1 teaspoon vanilla extract
1 1/4 cups chopped pecans
1 cup semi-sweet chocolate chips

Directions

In a small bowl, blend together cream cheese, 1 egg, 1 teaspoon vanilla, 1/3 cup sugar, and salt. Mix by hand until mostly smooth. Spread mixture into the bottom of the unbaked pie shell. Sprinkle with chopped pecans.

In another bowl, slightly beat 3 eggs. Stir in 1/4 cup sugar, corn syrup, and 1 teaspoon vanilla; blend well. Fold in chopped chocolate or chocolate chips. Very CAREFULLY pour corn syrup mixture over pecans. Cover pie crust edge with a strip of foil to prevent excessive browning.

Bake at 375 degrees F (190 degrees C) for 35 to 45 minutes, or until center is set. Cool completely. Store in refrigerator.

Spiced Pecan Crust

Ingredients

1 cup all-purpose flour
1/2 cup finely chopped pecans
1/4 cup brown sugar
1/2 teaspoon ground cinnamon
1/2 cup margarine, melted

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, mix together flour, pecans, sugar and cinnamon. Stir in margarine until well blended. Pat mixture into a lightly greased 9 inch pie pan.

Bake for 8 to 10 minutes in the preheated oven.

Spiced Pecan Shortbread

Ingredients

2 cups all-purpose flour
1/2 cup packed dark brown sugar
1 teaspoon pumpkin pie spice
1/2 teaspoon ground cloves
1/4 teaspoon baking powder
1 cup butter, softened
1/2 cup chopped pecans
3 tablespoons confectioners' sugar

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a medium bowl, stir together the flour, brown sugar, pumpkin pie spice, cloves, and baking powder. Mix in the butter using a fork until well blended. The dough will be flaky and separated. Stir in the pecans, and press into an 8 inch square pan.

Bake for 25 minutes in the preheated oven, or until lightly browned on the top. Cut into squares while still warm, but do not remove from the pan. Allow to cool, then dust with confectioners' sugar.

Priceless Pecan Pie

Ingredients

1 (9 inch) deep dish pie crust
1 (8 ounce) package cream cheese, softened
1/3 cup white sugar
1 teaspoon vanilla extract
1 cup chopped pecans
3 eggs, beaten
1/4 cup white sugar
1 cup light corn syrup
1/2 cup evaporated milk
1 teaspoon vanilla extract

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium mixing bowl, blend together cream cheese, 1/3 cup sugar, and 1 teaspoon vanilla. When mixture is smooth, spread into bottom of pastry shell. Sprinkle cream cheese layer with chopped pecans.

In another medium mixing bowl, combine eggs, 1/4 cup sugar, corn syrup, evaporated milk, and 1 teaspoon vanilla extract. Whisk until mixture is smooth. Pour mixture over pecan layer.

Bake in preheated oven for 35 to 40 minutes, until set in center.

Chocolate Pecan Pie I

Ingredients

1 (9 inch) unbaked pie crust
1/3 cup butter
2/3 cup white sugar
3 eggs
1/4 teaspoon salt
1 cup light corn syrup
1 teaspoon instant coffee powder
(optional)
1 cup chopped pecans
1 cup semisweet chocolate chips

1/2 cup heavy cream
1/4 teaspoon vanilla extract
1 tablespoon confectioners' sugar

Directions

Preheat oven to 375 degrees F (190 degrees C.) In a medium saucepan, melt the butter over low heat. Stir in sugar, and set aside to cool.

In a mixing bowl, beat eggs well. Stir in salt, corn syrup and melted butter mixture. Add coffee powder mixed with 1 teaspoon water, if desired. Stir in the chopped pecans.

Spread chocolate chips evenly over the bottom of the pie crust. Pour pecan mixture over the crust.

Bake at 375 degrees F (190 degrees C) for 45 to 50 minutes, or until set. Cover and let stand at room temperature about 8 hours before serving. Pie will be soft.

Combine cream, confectioners' sugar, and vanilla in a small mixing bowl. Whip until stiff. Garnish pie.

Li'l Pecan Pies

Ingredients

1/2 cup all-purpose flour
1/8 teaspoon salt
3 tablespoons shortening
4 teaspoons cold water
FILLING:
1/3 cup pecan halves
1 egg
1/3 cup corn syrup
1/3 cup packed brown sugar
1/2 teaspoon vanilla extract
Whipped cream

Directions

In a bowl, combine flour and salt; cut in shortening until crumbly. Gradually add water, tossing with fork until dough forms a ball. Cover and refrigerate for at least 30 minutes. Divide dough in half. Roll each half into a 6-in. circle. Transfer to two 4-1/2-in. tart pans; fit pastry into pans, trimming if necessary.

Arrange pecans in shells. In a bowl, combine egg, corn syrup, brown sugar and vanilla; mix well. Pour over pecans. Place shells on a baking sheet. Bake at 375 degrees F for 35-40 minutes or until a knife inserted near the center comes out clean. Cool on a wire rack. Top with whipped cream if desired.

Maple Pecan Crisps

Ingredients

1 cup butter, softened
1 cup white sugar
3/4 cup packed light brown sugar
1 teaspoon vanilla extract
1 teaspoon maple flavored extract
1 egg
1/2 cup chopped pecans
2 1/2 cups all-purpose flour

Directions

Preheat oven to 375 degrees F (190 degrees C).

Cream the butter with the brown sugar and 3/4 cup of the white sugar. Mix in the vanilla and maple extract and beat for 1 minute. Beat in the egg until just blended. Add the pecans, mixing at low speed until the pecans are evenly distributed throughout the batter. Add the flour and mix at medium speed until the flour is thoroughly incorporated.

Shape the dough into 1 1/2 inch to 2 inch balls. Roll the balls in the extra white sugar. Place the balls on ungreased cookie sheets leaving about 2 inches between balls. Flatten ball to about 1/4 inch thick with your hand or a cookie stamp. Bake cookies for 7 to 9 minutes or until the edges are slightly browned. Let cookies cool on baking sheet for 1 to 2 minutes before transferring them to a wire rack to finish cooling.

Pecan-Oatmeal Pancakes

Ingredients

1 1/2 cups quick-cooking oats
1 cup all-purpose flour
2 tablespoons brown sugar
2 teaspoons baking powder
1/4 teaspoon salt
1 1/2 cups milk
2 eggs, lightly beaten
2 tablespoons butter or margarine,
melted
1/2 cup chopped pecans

Directions

In a bowl, combine oats, flour, brown sugar, baking powder and salt. Combine milk, eggs and butter; stir into dry ingredients just until blended. Fold in pecans. Pour batter by 1/4 cupfuls onto a lightly greased hot griddle; turn when bubbles form on top of pancakes. Cook until second side is golden brown.

Butterscotch Pecan Cookies

Ingredients

1 (18.25 ounce) package butter
recipe cake mix*
1 (3.4 ounce) package instant
butterscotch pudding mix
1/4 cup all-purpose flour
3/4 cup vegetable oil
1 egg
1 cup chopped pecans

Directions

In mixing bowl, combine the first five ingredients; mix well. Stir in pecans (the dough will be crumbly).

Roll tablespoonfuls into balls; place 2 in. apart on greased baking sheets. Bake at 350 degrees F for 10-12 minutes or until golden brown. Cool for 2 minutes; remove from pans to wire racks.

Mallow-Pecan Acorn Squash

Ingredients

2 medium acorn squash, halved and seeded
1/3 cup crushed saltines
1/4 cup chopped pecans
1/4 cup packed brown sugar
3 tablespoons melted butter or margarine, divided (optional)
1/8 teaspoon ground nutmeg
1 cup miniature marshmallows

Directions

Place squash cut side up in an ungreased 13-in. x 9-in. x 2-in. baking dish. In a bowl, combine the cracker crumbs, pecans, brown sugar, 2 tablespoons butter and nutmeg. Spoon into squash. Brush edges of squash with remaining butter. Cover and bake at 400 degrees F for 55-60 minutes or until squash is tender. Sprinkle with marshmallows. Bake, uncovered, for 3-5 minutes or until golden brown.

Apple Pecan Cornbread Dressing

Ingredients

1 (9x9 inch) pan cornbread,
cooled and crumbled
1 (8 ounce) package herb-
seasoned dry bread stuffing mix
2 tablespoons chopped fresh
parsley
1/2 teaspoon ground ginger
1/2 teaspoon salt
3/4 cup butter
1 cup chopped celery
1 cup chopped onion
2 cups chopped apples
1/2 cup chopped pecans
2 cups apple juice
3 eggs, beaten

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter a 3 quart casserole dish.

Melt the butter in a heavy saucepan, and saute the celery and onion for 8 to 10 minutes, or until tender.

In a large bowl, combine the cornbread, stuffing mix, parsley, ginger, and salt. Mix in the celery and onion mixture, chopped apple, chopped pecans, apple juice, and beaten eggs. Spoon dressing into prepared casserole dish.

Bake for 30 to 35 minutes in the preheated oven, or until heated through, and lightly browned on top.

Pecan Breakfast Loaf

Ingredients

2 (8 ounce) cans refrigerated crescent rolls
2 tablespoons butter or margarine, softened
1/2 cup sugar
1/4 cup chopped pecans
2 teaspoons ground cinnamon
1/4 cup pecan halves
GLAZE:
1/4 cup confectioners' sugar
2 tablespoons butter or margarine
2 tablespoons honey
1 teaspoon vanilla extract

Directions

Separate crescent dough into 16 triangles. Spread each with butter. Combine sugar, chopped pecans and cinnamon; sprinkle over triangles. Beginning at the wide end, roll up each triangle. In a greased 9-in. x 5-in. x 3-in. loaf pan, place rolls, point side down, widthwise in two layers. Bake at 375 degrees F for 35-40 minutes or until golden brown. Cool for 10 minutes before removing from pan to a wire rack. Top with pecan halves. In a saucepan, combine glaze ingredients; bring to a boil, stirring constantly. Cool for 5 minutes. Drizzle over warm bread.

Pecan Waffles

Ingredients

1 1/4 cups all-purpose flour
1/4 cup wheat bran
1 tablespoon sugar
2 1/2 teaspoons baking powder
1/2 teaspoon salt
1 egg
1 egg white
1 1/2 cups fat-free milk
2 tablespoons canola oil
1/3 cup chopped pecans

Directions

In a bowl, combine the flour, bran, sugar, baking powder and salt. In another bowl, combine the egg, egg white, milk and oil; add to the dry ingredients. Fold in pecans. Bake in a preheated waffle iron according to manufacturer's directions until golden brown.

Honey Crunch Pecan Pie

Ingredients

2 cups all-purpose flour
1 teaspoon salt
3/4 cup shortening
6 tablespoons cold water
1 teaspoon distilled white vinegar

4 eggs, lightly beaten
1/4 cup packed brown sugar
1/4 cup white sugar
1/2 teaspoon salt
1 cup light corn syrup
2 tablespoons butter, melted
1 teaspoon vanilla extract
1 cup chopped pecans
1 tablespoon bourbon (optional)

1/3 cup packed brown sugar
3 tablespoons butter
3 tablespoons honey
1 1/2 cups pecan halves

Directions

Preheat oven to 350 degrees F (175 degrees C).

To Make Crust: In a medium bowl, mix together flour and 1 teaspoon salt. Cut in shortening until mixture is crumbly. Gradually add water and vinegar. Cut together until mixture will hold together. Press dough into a ball and flour each side lightly. Wrap in plastic and chill for 20 minutes. Roll out between wax paper into a circle 1/8 inch thick and press into 9 inch pie pan.

To Make Filling: In a large bowl, combine eggs, 1/4 cup brown sugar, white sugar, 1/2 teaspoon salt, corn syrup, melted butter, vanilla extract, and chopped pecans. Add bourbon if desired. Mix well. Spoon mixture into unbaked pie shell.

Bake in preheated oven for 15 minutes. Remove and cover edges of pastry with aluminum foil. Return to oven for 20 minutes.

To Make Topping: Combine 1/3 cup brown sugar, butter or margarine, and honey in a medium saucepan. Cook over low heat, stirring occasionally, until sugar dissolves - about 2 minutes. Add pecans. Stir just until coated. Spoon topping evenly over pie.

Keep foil on edges of pastry and return pie to oven for an additional 10 to 20 minutes, until topping is bubbly and golden brown. Cool to room temperature before serving.

Pecan Pie Bars II

Ingredients

2 cups all-purpose flour
1 cup packed brown sugar
1/2 cup butter
1/2 cup margarine
5 eggs
1 cup dark corn syrup
3/4 cup white sugar
1 pinch salt
1 teaspoon vanilla extract
1 cup chopped pecans

Directions

Preheat oven to 350 degrees F (180 degrees C).

Combine flour and brown sugar. Cut in butter and margarine until mixture resembles coarse crumbs.

Press into a 9 x 13 inch pan and bake for 10 minutes.

Combine remaining ingredients except pecans and blend well. Stir in pecans. Pour over baked crust.

Reduce oven temperature to 275 degrees F (140 degrees C). Bake 50 minutes or until set. Cool in pan on wire rack. Cut into bars.

Blue Cheese, Sweet Pecan, and Cranberry Spread

Ingredients

4 ounces crumbled blue cheese
4 ounces cream cheese, softened
1/2 cup chopped candied pecans
1/2 cup chopped dried
cranberries

Directions

Mix the blue cheese and cream cheese in a medium bowl. Stir in the pecans and cranberries. Serve at room temperature.

Pecan Pumpkin Pie III

Ingredients

1 (9 inch) pie shell
3/4 cup pumpkin puree
2 tablespoons light brown sugar,
packed
1 egg
2 tablespoons sour cream
1/8 teaspoon ground cinnamon
1/8 teaspoon ground nutmeg
3/4 cup light corn syrup
1/2 cup packed light brown sugar
3 eggs
3 tablespoons unsalted butter,
melted
2 teaspoons vanilla extract
1/4 teaspoon lemon zest
1 1/2 teaspoons lemon juice
1/4 teaspoon salt
1 1/3 cups chopped pecans

Directions

Place rack in upper third of oven. Preheat oven to 425 degrees F (220 degrees C).

To Make Pumpkin Layer: In a medium bowl combine pumpkin puree, 2 tablespoons brown sugar, 1 egg, sour cream, cinnamon, and nutmeg. Stir until thoroughly combined. Spread mixture into pie shell.

To Make Pecan Layer: In a medium bowl, combine corn syrup, 1/2 cup brown sugar, 3 eggs, butter, vanilla, lemon rind, lemon juice, and salt. Mix well, then stir in pecans. Carefully spoon mixture over pumpkin layer.

Bake in preheated oven for 20 minutes, then reduce heat to 350 degrees F (175 degrees C). Bake an additional 20 to 30 minutes. The filling will puff slightly, but the center will not be completely set. Allow to set for at least an hour before serving. Serve warm or at room temperature.

Pumpkin Pecan Pie II

Ingredients

1 recipe pastry for a 9 inch single crust pie
1 cup packed brown sugar
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
1 cup canned pumpkin
3 eggs, beaten
1/2 cup dark corn syrup
1 teaspoon vanilla extract
3/4 cup chopped pecans
1/2 cup packed brown sugar
1/2 teaspoon ground cinnamon
1/8 teaspoon ground nutmeg
3/4 cup heavy whipping cream
1/2 teaspoon vanilla extract

Directions

Mix together 3/4 to 1 cup brown sugar, 1/2 teaspoon ground cinnamon, and 1/4 teaspoon salt. Stir in 1 canned pumpkin, eggs, corn syrup, and 1 teaspoon vanilla.

Pour mixture into pie shell and sprinkle with pecans. Arrange additional pecans, if desired, for a "pretty" pie.

Bake 350 degrees F (175 degrees C) for 40 minutes. Cool. Serve with spicy whipped cream.

To Make Spicy Whipped Cream: In medium bowl, mix 1/2 cup brown sugar, 1/2 teaspoon cinnamon, 1/8 teaspoon nutmeg. Stir in 3/4 cup whipping cream and 1/2 teaspoon vanilla. Chill 1 hour. Whip until stiff.

Pecan Zucchini Bread

Ingredients

3 cups all-purpose flour
2 cups sugar
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
1/4 teaspoon baking powder
3 eggs
1/2 cup vegetable oil
1/2 cup sour cream
1 teaspoon vanilla extract
2 cups shredded zucchini
1 cup chopped pecans

Directions

In a large bowl, combine the first six ingredients. In another bowl, beat the eggs, oil, sour cream and vanilla. Stir into dry ingredients just until moistened. Fold in zucchini and nuts.

Transfer to two greased 9-in. x 5-in. x 3-in. loaf pans. Bake at 350 degrees F for 60-65 minutes or until a toothpick inserted near the center comes out clean. Cool for 15 minutes before removing from pans to wire racks to cool completely.

Pumpkin Pecan Pie Squares

Ingredients

1 cup all-purpose flour
1/2 cup old-fashioned or instant oats
1/2 cup packed brown sugar
1/2 cup butter or margarine, softened
3/4 cup granulated sugar
1 (15 ounce) can LIBBY'S® 100% Pure Pumpkin
1 (12 fluid ounce) can NESTLE® CARNATION® Evaporated Milk
2 large eggs
2 1/4 teaspoons pumpkin pie spice
1/2 cup pecans, chopped
1/4 cup packed brown sugar
Whipped cream

Directions

Preheat oven to 350 degrees F.

Combine flour, oats, brown sugar and butter in small mixer bowl. Beat at low speed for 1 to 2 minutes or until crumbly. Press on bottom of ungreased 13 x 9-inch baking pan.

Bake for 15 minutes.

Combine granulated sugar, pumpkin, evaporated milk, eggs and pumpkin pie spice in large mixer bowl. Beat at medium speed for 1 to 2 minutes; pour over crust.

Bake for 20 minutes. Combine pecans and brown sugar in small bowl. Sprinkle pecan topping over filling. Continue baking for 15 to 25 minutes or until knife inserted in center comes out clean. Cool completely in pan on wire rack. Cut into bars. Top with whipped cream.

Butter Pecan Ice Cream

Ingredients

1/3 cup chopped pecans
1 tablespoon butter
1 cup brown sugar
2 eggs, beaten
1 1/2 cups half-and-half cream
1/2 cup heavy cream
1 teaspoon vanilla extract

Directions

In a small skillet over medium heat, saute pecans in butter until lightly browned, stirring frequently. Set aside.

In a medium saucepan over low heat, stir together brown sugar, eggs and half and half until smooth. Bring to a simmer, stirring occasionally, and cook 2 minutes more. Remove from heat and stir in cream, vanilla and pecans.

Pour into ice cream maker and freeze according to manufacturers' directions.

Pecan Pie II

Ingredients

3 eggs
1/4 teaspoon salt
3/4 cup white sugar
1/2 cup butter, melted
1 cup dark corn syrup
1 1/2 cups pecan halves
1 recipe pastry for a 9 inch single crust pie

Directions

Bake pie shell at 450 degrees F (230 degrees C) for 5 minutes. Cool. Turn oven down to 425 degrees F (220 degrees C).

Beat eggs and salt until very light and lemon colored. Beat in sugar a little at a time. With a wire whisk, fold in melted butter or margarine, and corn syrup. Pour into partially baked shell. Arrange pecan halves on top, broken side down.

Bake for 10 minutes, and reduce heat to 325 degrees F (165 degrees C). Bake for 30 minutes.

Pecan Pumpkin Pie I

Ingredients

2 eggs
1/2 cup white sugar
1/2 cup packed brown sugar
1 tablespoon all-purpose flour
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon ground ginger
1/2 teaspoon salt
2 cups solid pack pumpkin puree
1 (14 ounce) can sweetened condensed milk
2 tablespoons butter
1 tablespoon orange zest
1/4 cup packed brown sugar
3/4 cup pecan halves

Directions

Combine eggs, sugars, flour, spices and salt. Blend in pumpkin. Gradually add milk; mix well.

Pour into 9-inch pie shell. Bake in 450 degree F (230 degrees C) oven 10 minutes. Reduce heat to 350 degrees F (175 degrees C) and bake 40 to 50 minutes longer.

Sprinkle pecan mixture over pie the last 10 minutes before removing from the oven.

To Make Topping: Combine 2 tablespoons butter, 1 tablespoon grated orange rind, 1/4 cup brown sugar and 3/4 cup whole pecans.

Pecan Parsley Pepper Pesto

Ingredients

2 cups flat leaf parsley with stems
2 cups shelled pecans
2 cups extra virgin olive oil
1 cup shaved Parmesan cheese
30 pitted kalamata olives
1 jalapeno pepper, seeded
3 cloves garlic
1 lemon, juiced and zested

Directions

Place the parsley, pecans, olive oil, Parmesan cheese, olives, jalapeno pepper, garlic, lemon juice, and lemon zest in the bowl of a blender or food processor, and pulse until smooth and creamy. Store in refrigerator.

Roasted Pecan Banana Bread Loaves

Ingredients

3/4 cup chopped pecans
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1/4 teaspoon salt
1 1/2 cups very ripe, mashed bananas
1 cup white sugar
2 large eggs
1 1/2 teaspoons vanilla extract
1/2 teaspoon coconut extract
2 tablespoons lemon juice
1/2 cup light butter, at room temperature

Directions

Preheat oven to 275 degrees F (135 degrees C). Spread the pecans onto a baking sheet, and toast until the nuts start to turn golden brown and become fragrant, about 45 minutes. Watch the nuts carefully as they bake, they burn quickly. Once toasted, set the nuts aside to cool to room temperature.

Raise the oven temperature to 350 degrees F (175 degrees C). Spray 2 mini loaf pans with cooking spray.

Combine the toasted pecans, flour, baking soda, baking powder, and salt in a bowl. In a large bowl, mix the bananas, sugar, eggs, vanilla and coconut extracts, lemon juice, and butter together with a fork or an electric mixer on low speed. Stir the flour mixture into the banana mixture, and pour the batter into the prepared loaf pans, filling them about 3/4 full.

Bake in the preheated oven until a toothpick inserted into the middle of a loaf comes out clean, about 30 minutes. Let the loaves cool in the pans for 5 minutes before turning out onto a rack to finish cooling. Wrap cooled loaves in plastic wrap.

Bonaparte with Pecans and Cranberries

Ingredients

1 (500 gram) package Bonaparte cheese, chilled
1/2 cup pecans, toasted and chopped
1/2 cup homemade or commercial cranberry sauce
baguette slices and assorted crackers
pecan halves for garnish

Directions

With a sharp knife, cut the rind off the top of the cheese. Cover with chopped nuts, pressing them gently into the cheese. Spoon the cranberry sauce uniformly over the top to cover, and sprinkle with more chopped nuts.

Place the cheese on a microwave-safe soup plate and microwave at medium-high power for about 3 minutes.

Garnish with pecan halves and serve immediately with bread and crackers and a spoon for spreading.

Lite Classic Pecan Pie

Ingredients

1 cup Karo® Lite Syrup*
3 eggs
1 cup sugar
2 tablespoons butter, melted
1 teaspoon Spice Islands® Pure
Vanilla Extract
1 1/2 cups pecans
1 unbaked 9-inch deep dish pie
crust

Directions

Mix syrup, eggs, sugar, butter and vanilla using a spoon. Stir in pecans.

Pour into pie crust.

Bake at 350 degrees F on center rack of oven for 60-70 minutes.

Cool for 2 hours before serving.

Sweet Potato Pecan Pie by EAGLE BRAND®

Ingredients

1 pound yams or sweet potatoes,
cooked and peeled
1/4 cup butter or margarine
1 (14 ounce) can EAGLE BRAND®
Sweetened Condensed Milk
1 teaspoon ground cinnamon
1 teaspoon grated orange rind
1 teaspoon vanilla extract
1/2 teaspoon ground nutmeg
1/4 teaspoon salt
1 egg
1 (6 ounce) graham cracker pie
crust

Pecan Topping:

1 egg
2 tablespoons dark corn syrup
2 tablespoons firmly packed
brown sugar
1 tablespoon melted butter
1/2 teaspoon maple flavoring
1 cup chopped pecans

Directions

Preheat oven to 425 degrees F. With mixer, beat hot yams and butter until smooth. Add sweetened condensed milk, cinnamon, orange rind, vanilla, nutmeg, salt and egg; mix well. Pour into crust.

Bake 20 minutes. Meanwhile, prepare Pecan Topping, (recipe below).

Remove pie from oven; reduce oven to 350 degrees F. Spoon Pecan Topping on pie.

Bake 25 minutes longer or until set. Cool. Serve warm or at room temperature. Garnish with orange zest twist if desired. Store leftovers covered in refrigerator.

Pecan Topping: Beat together egg, corn syrup, brown sugar, melted butter and maple flavoring. Stir in pecans.

Swiss Chard and Pecan Pesto

Ingredients

1/2 cup olive oil, divided
10 leaves Swiss chard, chopped
4 cloves garlic, chopped
1 cup basil leaves
1 cup pecans
1/2 teaspoon sea salt
1 tablespoon lemon juice
1 (3 ounce) package grated
Parmesan cheese
salt and ground black pepper to
taste

Directions

Heat 2 teaspoons of the olive oil in a skillet over medium heat; cook and stir the Swiss chard and garlic in the hot oil until the chard leaves have wilted, 3 to 5 minutes. Remove from heat and allow to cool.

Process the basil, pecans, sea salt, Parmesan cheese, and remaining olive oil in a food processor until all the ingredients are well integrated. Add the Swiss chard mixture and the lemon juice to the food processor; continue chopping until the mixture is pureed. Season with salt and pepper.

Maple Pecan Twists

Ingredients

1/2 cup butter, softened
1/2 cup packed brown sugar
2 eggs
1 teaspoon maple flavoring
3 cups all-purpose flour
4 teaspoons baking powder
1/2 teaspoon salt
1/2 cup milk
FILLING:
1/4 cup butter, melted
1/2 cup finely chopped pecans
ICING:
1/4 cup butter, melted
2 cups confectioners' sugar
2 tablespoons milk
1/2 teaspoon maple flavoring

Directions

In a large mixing bowl, cream butter and brown sugar. Add eggs, one at a time, beating well after each addition. Beat in maple flavoring. Combine the flour, baking powder and salt; add to creamed mixture alternately with milk. Cover and refrigerate for 2 hours or until easy to handle.

On a lightly floured surface, roll the dough into a 18-in. rectangle. Brush with melted butter to within 1/2 in. of edges. Sprinkle with pecans. Fold one short side of dough a third of the way over filling; fold the other short side over the top, forming an 18-in. x 3-in. rectangle. Cut into 3/4 in. strips; twist each strip twice.

Place 2 in. apart on ungreased baking sheets. Bake at 350 degrees F for 20-22 minutes or until golden brown. Remove to wire racks to cool. In a small bowl, combine icing ingredients until smooth. Drizzle over twists.

Frosted Pecan Bites

Ingredients

1 pound pecan halves
1 cup white sugar
salt to taste
2 egg whites, stiffly beaten
1/2 cup butter

Directions

Preheat oven to 275 degrees F (135 degrees C).

Toast pecans for 10 to 15 minutes or until lightly toasted. Set aside to cool.

Fold sugar, salt and pecans into egg whites.

Increase oven temperature to 325 degrees F (165 degrees C). Melt butter or margarine on a sheet pan.

Spread the nut mixture over pan and bake for 30 minutes, stirring every 10 minutes. Remove from oven and allow to cool.

Pecan Lace

Ingredients

2/3 cup ground pecans
1/3 cup white sugar
1/2 cup butter
1 tablespoon all-purpose flour
2 tablespoons milk
1/2 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

Combine all ingredients in a skillet, stirring over medium heat until blended. Keep mixture warm. (Mixture will be thin).

Drop by teaspoonfuls about 3 inches apart on a well-greased cookie sheet. (No more than four or six cookies per sheet). Bake for five minutes then cool on the cookie sheet for one minute.

Quickly remove each cookie with spatula and curl around handle of wooden spoon. If cookies get too brittle to curl, return to oven for a minute to soften. To keep crisp, store airtight.

Pecan Lemon Bars

Ingredients

1 (18 ounce) package refrigerated sugar cookie dough
1 cup chopped pecans, divided
1/3 cup corn syrup
1/4 cup lemon juice
1 egg, beaten
1 tablespoon butter or margarine, melted
1 tablespoon grated lemon peel
1/2 cup sugar
5 teaspoons all-purpose flour
confectioners' sugar

Directions

Cut dough into 1/2-in. slices; press into an ungreased 13-in. x 9-in. x 2-in. baking pan. Sprinkle with 1/2 cup pecans; press firmly into crust. Bake at 375 degrees F for 10-12 minutes or until light golden brown.

Reduce heat to 350 degrees F. In a bowl, combine the corn syrup, lemon juice, egg, butter and lemon peel. Combine sugar, flour and remaining pecans; stir into lemon mixture until blended. Pour over crust. Bake for 18-20 minutes or until golden brown. Cool on a wire rack. Dust with confectioners' sugar. Cut into bars.

Pecan Pie

Ingredients

1 3/4 cups white sugar
1/4 cup dark corn syrup
1/4 cup butter
1 tablespoon cold water
2 teaspoons cornstarch
3 eggs
1/4 teaspoon salt
1 teaspoon vanilla extract
1 1/4 cups chopped pecans
1 (9 inch) unbaked pie shell

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium saucepan, combine the sugar, corn syrup, butter, water, and cornstarch. Bring to a full boil, and remove from heat.

In a large bowl, beat eggs until frothy. Gradually beat in cooked syrup mixture. Stir in salt, vanilla, and pecans. Pour into pie shell.

Bake in preheated oven for 45 to 50 minutes, or until filling is set.

Pecan-Coconut-Chess Pie

Ingredients

- 1 1/2 tablespoons cornmeal
- 1 1/2 cups white sugar
- 1 tablespoon all-purpose flour
- 1 tablespoon lemon juice
- 1/2 teaspoon vanilla extract
- 1/2 cup margarine, melted
- 3 eggs, beaten
- 1 cup flaked coconut
- 1 cup chopped pecans
- 1 (9 inch) unbaked pie crust

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a medium bowl, mix together cornmeal, sugar, flour, lemon juice, vanilla and margarine. Mix in eggs until well blended. Stir in coconut and pecans. Then pour mixture into pie crust.

Bake in preheated oven for 50 to 55 minutes. Be sure to cover pie with foil. Take off foil when there are 10 to 15 minutes left of bake time.

Pie will be somewhat "shaky" when removed from oven, but will firm up as it cools.

Pecan Sweet Roll Rings

Ingredients

2 (8 ounce) cans refrigerated crescent rolls
4 tablespoons butter or margarine, melted, divided
1/2 cup chopped pecans
1/4 cup sugar
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 cup confectioners' sugar
2 tablespoons maple syrup

Directions

Unroll crescent dough and separate into eight rectangles; seal perforations. Brush with 2 tablespoons butter. Combine the pecans, sugar, cinnamon and nutmeg; mix well. Sprinkle 1 tablespoon over each rectangle; gently press into dough. Roll up jelly-roll style, starting at a long side. Pinch seams to seal. Twist two or three times.

Cut six shallow diagonal slits in each roll. Shape each into a ring; pinch ends together. Place on a greased baking sheet; brush with remaining butter. Bake at 375 degrees F for 12-14 minutes or until golden brown. Combine confectioners' sugar and syrup until smooth; drizzle over the warm rolls.

Bourbon Pecan Chicken

Ingredients

1/2 cup finely chopped pecans
1/2 cup dry bread crumbs
8 skinless, boneless chicken breast halves
1/4 cup clarified butter, melted
1/4 cup Dijon mustard
1/4 cup dark brown sugar
2 2/3 tablespoons bourbon whiskey
2 tablespoons soy sauce
1 teaspoon Worcestershire sauce
3/4 cup unsalted butter, chilled and cut into small cubes
1/2 cup sliced green onions

Directions

Stir together the pecans, bread crumbs, and 2 tablespoons of clarified butter. Spread the mixture out on a plate. Press the chicken breasts into the mixture to coat on both sides. Heat the remaining 2 tablespoons of clarified butter in a large skillet over medium heat. Place the coated chicken breasts in the pan, and fry on both sides until nicely browned and chicken meat is cooked through, about 10 minutes per side.

In a small saucepan, whisk together the Dijon mustard, brown sugar, bourbon, soy sauce, and Worcestershire sauce until smooth. Bring to a simmer over medium-low heat, then remove from the burner, and whisk in the 3/4 cup of unsalted butter one piece at a time. Do not return to the heat.

Arrange the chicken breasts on a large serving plate. Pour the sauce over the chicken, and sprinkle with green onion.

Pecan Cereal Clusters

Ingredients

3/4 cup peanut butter*
1 cup semisweet chocolate chips
3 cups Cheerios
1 (14 ounce) package milk
chocolate M&M's
3/4 cup pecan halves

Directions

Line three 15-in. x 10-in. x 1-in. baking pans with waxed paper. In a large heavy saucepan over low heat, cook and stir the peanut butter and chocolate chips until chips are melted. Remove from the heat; stir in Cheerios, M&M's and pecans until evenly coated. Drop by rounded tablespoonfuls onto prepared pans. Refrigerate for 4 hours or until firm.

Pumpkin Pecan Pie III

Ingredients

3 eggs
1 1/2 cups pumpkin puree
3/4 cup dark corn syrup
3/4 cup white sugar
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
1 cup chopped pecans
1 recipe pastry for a 9 inch single crust pie

Directions

Beat eggs until frothy. Stir in pumpkin, corn syrup, sugar, cinnamon, and salt. Pour into pie shell. Sprinkle with pecans.

Bake at 350 degrees F (175 degrees C) for 50 to 60 minutes, or until a knife inserted in the center comes out clean. Chill.

Pecan Praline Cookies

Ingredients

35 graham crackers
1 cup packed brown sugar
1 cup butter
1/4 teaspoon cream of tartar
1 cup chopped pecans

Directions

Place crackers on ungreased 10 x 15 sheet cake pan, covering bottom.

Bring sugar, margarine and cream of tartar to a boil. Add nuts. Pour mixture over the top of the crackers.

Preheat oven to 325 degrees F (170 degrees C).

Bake for 10 minutes. Cool for a few minutes, and remove from pan while still warm.

Pecan Sandies

Ingredients

1 cup margarine, softened
1 cup vegetable oil
1 cup white sugar
1 cup confectioners' sugar, sifted
2 eggs
1 teaspoon vanilla extract
4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon cream of tartar
1 teaspoon salt
2 cups chopped pecans
1/2 cup white sugar for decoration

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl, cream together the margarine, vegetable oil, 1 cup white sugar and confectioners' sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, baking soda, cream of tartar and salt; stir into the creamed mixture. Mix in the pecans. Roll dough into 1 inch balls and roll each ball in remaining white sugar. Place the cookies 2 inches apart onto ungreased cookie sheets.

Bake for 10 to 12 minutes in the preheated oven, or until the edges are golden. Remove from cookie sheets to cool on wire racks.

Pecan Divinity

Ingredients

2 cups sugar
1 cup water
1 (7 ounce) jar marshmallow
creme
1 teaspoon vanilla extract
1 1/2 cups chopped pecans

Directions

In a large heavy saucepan, combine the sugar and water. Cook over medium heat, without stirring, until a candy thermometer reads 250 degrees F (hard-ball stage). Remove from the heat; stir in marshmallow cream, vanilla and pecans. Continue stirring until candy cools and begins to hold its shape when dropped from a spoon. Quickly drop by heaping teaspoonfuls onto waxed paper-lined baking sheet. Store in an airtight container at room temperature.

Chewy Pecan Drops

Ingredients

2 cups ground pecans
1/2 cup all-purpose flour
1 1/4 cups sugar, divided
4 egg whites
1/2 teaspoon vanilla extract
5 maraschino cherries, coarsely
chopped

Directions

In a large bowl, combine pecans, flour and 1 cup sugar; set aside. In a small mixing bowl, beat egg whites until foamy. Gradually add remaining sugar, beating until stiff peaks form. Fold in vanilla and half of the flour mixture. Fold in remaining flour mixture. Drop by rounded teaspoonfuls 2 in. apart onto ungreased foil-lined baking sheets. Top each with a cherry piece. Bake at 325 degrees F for 20-25 minutes or until edges are lightly browned. Cool completely before removing from pans.

Squash Casserole with Crunchy Pecan Topping

Ingredients

3 acorn squash, halved and seeded
5 tablespoons butter, softened
1/2 cup brown sugar
1/2 cup all-purpose flour
1/2 cup chopped pecans
2 eggs
1/2 cup white sugar
1/4 cup half-and-half
1 teaspoon vanilla extract
1/2 teaspoon salt

Directions

Preheat oven to 400 degrees F (200 degrees C).

Roast the squash cut side up on a baking sheet in preheated oven until the flesh is soft, about 50 minutes. Remove squash from oven and cool, then scoop out the flesh into a mixing bowl, or bowl of a food processor.

Meanwhile, prepare the topping by mixing 2 1/2 tablespoons butter in a bowl with the brown sugar and flour until crumbly. Stir in the pecans. Set aside until needed.

Lower oven temperature to 350 degrees F (175 degrees C). Lightly grease 11x7 inch baking dish.

Beat or process the squash until smooth. Add the eggs, white sugar, half and half, vanilla, salt, and 2 1/2 tablespoons butter; process until well blended. Spoon the mixture into the prepared baking dish. Sprinkle the brown sugar topping mixture over the squash.

Bake squash in preheated oven until topping is lightly brown, about 40 minutes.

Pecan Pineapple Fluff

Ingredients

1 (20 ounce) can crushed
pineapple
2 (8 ounce) packages cream
cheese, softened
1/2 cup butter or margarine,
softened
1/3 cup sugar
1 1/2 cups miniature
marshmallows
1/2 cup chopped pecans

Directions

Drain pineapple, reserving 1/3 cup juice. In a mixing bowl, beat cream cheese, butter, sugar and reserved juice. Stir in pineapple, marshmallows and pecans. Serve immediately.

Chicken Pecan Wraps

Ingredients

1 pound boneless skinless chicken breasts, cut into 1-inch cubes
1/4 cup chopped onion
1/4 teaspoon ground cumin
1 tablespoon butter or margarine
1/4 cup chopped pecans
3 tablespoons sour cream
4 (10 inch) flour tortillas, warmed
1 cup shredded Cheddar cheese
1 cup salsa
Shredded lettuce

Directions

In a large skillet, saute chicken, onion and cumin in butter until chicken juices run clear. Reduce heat to low. Add pecans and sour cream; cook and stir until heated through. Spoon about 1/2 cupful down the center of each tortilla; top with cheese, salsa and lettuce if desired. Fold in sides.

Nickie's Apple-Pecan Cheesecake

Ingredients

Crust

1 1/2 cups graham cracker crumbs
1/4 cup melted butter
2 tablespoons packed brown sugar

Filling

4 (8 ounce) packages cream cheese, softened
1 cup packed brown sugar
1 teaspoon vanilla extract
1 cup sour cream

4 eggs

Topping

4 cups apples (about 3) - peeled, cored, and chopped
1/2 cup packed brown sugar
3/4 cup chopped pecans
1 teaspoon ground cinnamon

Directions

Preheat oven to 325 degrees F (165 degrees C). Line a 9x13 inch baking dish with aluminum foil, extending the foil sheets over the side of the dish.

To make the crust, mix the graham cracker crumbs, butter, and 2 tablespoons brown sugar together in a bowl until evenly blended. Press evenly over the bottom of the prepared baking dish.

To make the filling, beat the cream cheese, 1 cup brown sugar, and vanilla together in a mixing bowl until evenly blended. Beat in the sour cream. On low speed, add the eggs, one at a time, just until blended. Pour the mixture over the crust.

To make the topping, place the apples in a bowl, and toss with 1/2 cup brown sugar, pecans, and cinnamon until evenly blended.

Bake in preheated oven until center is almost set, about 55 minutes. Cool, and refrigerate 4 hours, or overnight.

Before cutting, allow the cheesecake to sit 30 minutes at room temperature, then lift from the baking dish using the extended aluminum foil sheets, and place on a cutting board or serving plate. Remove the aluminum foil, and cut into 16 squares.

Pecan-Coated Roughy

Ingredients

1 egg, lightly beaten
3/4 cup finely chopped pecans
4 (6 ounce) fillets orange roughy
1 tablespoon chopped shallots
2 teaspoons butter
1/2 cup white wine
2 teaspoons cornstarch
1 cup orange juice
2 teaspoons Dijon mustard

Directions

Place the egg and pecans in separate shallow bowls. Dip fillets into egg, then coat with pecans. Place in a greased 15-in. x 10-in. x 1-in. baking pan. Bake, uncovered, at 400 degrees F for 20-25 minutes or until fish flakes easily with a fork.

Meanwhile, in a small saucepan, saute shallot in butter until tender. Add wine. Bring to a boil; cook for 1-2 minutes or until liquid is reduced by half. In a small bowl, combine the cornstarch, orange juice and mustard until smooth; stir into wine mixture. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve with orange roughy.

Amazing Pecan Coffee Cake

Ingredients

2 cups all-purpose flour
1/4 teaspoon salt
1 tablespoon baking powder
1 cup butter, softened
1 cup sour cream
1 1/2 cups white sugar
2 eggs
1 tablespoon vanilla extract

1/2 cup brown sugar
1 cup chopped pecans
1 teaspoon ground cinnamon
2 tablespoons butter, melted

Directions

Preheat oven to 350 degrees F (175 degrees C). Line a 9x13 inch pan with aluminum foil, and lightly grease with vegetable oil or cooking spray. Sift together the flour, baking powder, and salt; set aside.

In a large bowl, cream the butter until light and fluffy. Gradually beat in sour cream, then beat in sugar. Beat in the eggs one at a time, then stir in the vanilla. By hand, fold in the flour mixture, mixing just until incorporated. Spread batter into prepared pan.

To make the Pecan Topping: In a medium bowl, mix together brown sugar, pecans and cinnamon. Stir in melted butter until crumbly. Sprinkle over cake batter in pan.

Bake in the preheated oven for 30 to 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack, and remove foil.

Pecan Poppy Seed Loaves

Ingredients

2 tablespoons poppy seeds
1 cup hot water
1 (18.25 ounce) package yellow cake mix
1 (3.5 ounce) package instant coconut cream or lemon pudding mix
4 eggs
1/2 cup vegetable oil
1/2 cup chopped pecans, toasted

Directions

In a mixing bowl, combine poppy seeds and water. Add cake and pudding mixes, eggs and oil. Beat on medium speed for 2 minutes. Stir in pecans. Pour into two greased 8-in. x 4-in. x 2-in. loaf pans. Bake at 350 degrees F for 45-50 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from pans to wire racks to cool completely.

Coconut Pecan Cake

Ingredients

4 eggs
3 cups sugar, divided
1 cup vegetable oil
3 teaspoons coconut extract,
divided
3 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1 cup buttermilk
1 cup flaked coconut
1 cup chopped pecans
1/2 cup water
2 tablespoons butter or margarine
confectioners' sugar

Directions

In a mixing bowl, combine eggs, 2 cups sugar, oil and 2 teaspoons extract; mix well. Combine flour, baking powder and salt; add to egg mixture alternately with buttermilk just until moistened. stir in coconut and pecans. Spoon into a greased 10-in. fluted tube pan. Bake at 350 degrees F for 60-70 minutes or until a toothpick inserted near the center comes out clean.

Meanwhile, in a saucepan, combine the water, butter and remaining sugar. Bring to a boil; cook for 5 minutes. Remove from the heat; add remaining extract. Slowly pour hot syrup over hot cake. Cool in pan for 4 hours before removing to a serving plate. Dust with confectioners' sugar if desired.

Baked Sweet Potatoes with Raisins and Pecans

Ingredients

5 sweet potatoes, peeled and cubed
1 ounce raisins
1 ounce chopped pecans
1/4 cup butter, melted
1/2 cup maple syrup
1/2 cup water

Directions

Preheat oven to 400 degrees F (200 degrees C).

Spread sweet potatoes in a single layer in a 9x13 inch baking dish. Sprinkle with raisins and chopped pecans.

In a small bowl, mix the butter, syrup and water. Pour the mixture over potatoes.

Cover the baking dish with aluminum foil. Bake in the preheated oven 50 to 60 minutes, until sweet potatoes are tender.

Spicy Pecan Soup

Ingredients

2 tablespoons butter
1/2 cup minced onion
3 tablespoons minced garlic
6 cups chicken stock
1 (6 ounce) can tomato paste
2 cups heavy cream
2 tablespoons lemon juice
3 cups pecan pieces
3 tablespoons finely chopped
canned chipotle chile in adobo
sauce
salt to taste
1/4 cup chopped pecans for
garnish

Directions

Melt the butter in a large saucepan over medium heat. Cook and stir the onion and garlic in the butter until soft but not brown. about 5 minutes.

Pour the chicken stock into the pot and whisk in the tomato paste, heavy cream, and lemon juice. Turn the heat to high and bring the soup to a boil. Turn the heat down to medium-low, add the 3 cups of pecan pieces and the chopped chipotle peppers, and simmer the soup until the pecans soften, about 30 minutes.

Set aside 2 cups of soup. Pour the rest of the soup into a blender, filling the pitcher no more than halfway full. Hold down the lid of the blender with a folded kitchen towel, and carefully start the blender, using a few quick pulses to get the contents moving before leaving it on to puree. Puree in batches until smooth and pour into a clean pot. Alternately, you can use a stick blender and puree the soup right in the cooking pot.

Stir the reserved 2 cups of soup back into the pot and bring to a simmer and season with salt to taste. Serve, hot, with a sprinkle of chopped pecans for garnish.

Speedy Pear and Pecan Salad

Ingredients

1 (10 ounce) bag Italian-blend
salad greens
1 pear - peeled, cored and diced
1/2 cup pecan halves
1/2 cup finely shredded
mozzarella cheese
1/3 cup Italian-style salad
dressing

Directions

Place the salad greens, pear pieces, pecans, and mozzarella cheese in a bowl. Pour the Italian dressing over the salad mixture, and toss to coat evenly.

Pecan Pie Bars II

Ingredients

1 (18.25 ounce) package yellow cake mix
1/2 cup margarine, softened
1 egg
3 eggs
1 teaspoon vanilla extract
1 1/2 cups dark corn syrup
1/2 cup packed brown sugar
1 cup chopped pecans
2/3 cup yellow cake mix

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.

Reserve 2/3 cup cake mix.

Mix together remaining cake mix, margarine, and 1 egg. Pat in prepared pan.

Bake at 350 degrees F (175 degrees C) for 15-20 minutes or until golden brown.

Beat together 3 eggs, vanilla, reserved 2/3 cup cake mix, corn syrup, and brown sugar. Pour on cake in pan. Sprinkle pecans on top.

Bake at 350 degrees F (175 degrees C) for 30-35 minutes.

Spinach Pecan Bake

Ingredients

1 medium onion, finely chopped
1/4 cup butter or margarine
3 (10 ounce) packages frozen spinach, thawed and drained
1/2 cup half-and-half cream
1/2 cup coarsely chopped pecans
1/3 cup dry bread crumbs
1 teaspoon salt
1/2 teaspoon ground nutmeg
1/8 teaspoon pepper
TOPPING:
1/4 cup dry bread crumbs
2 tablespoons butter or margarine, melted

Directions

In a skillet, saute onion in butter until tender. In a large bowl, combine onion, spinach, cream, pecans, bread crumbs, salt, nutmeg and pepper; mix well. Transfer to a greased 1-1/2-qt. baking dish. Combine topping ingredients; sprinkle over the spinach mixture. Bake, uncovered, at 350 degrees F for 30 minutes or until lightly browned.

Pumpkin Pecan Cheesecake

Ingredients

1 1/2 cups finely chopped pecans
2 tablespoons sugar
2 tablespoons butter, melted
CREAM CHEESE FILLING:
1 (8 ounce) package cream cheese, softened
1/4 cup sugar
1/2 teaspoon vanilla extract
1 egg, lightly beaten
PUMPKIN FILLING:
2 eggs
1 1/4 cups canned pumpkin
1 cup evaporated milk
1/2 cup sugar
1 teaspoon ground cinnamon
1/4 teaspoon ground ginger
1/4 teaspoon ground nutmeg
Dash salt
1/2 cup chopped pecans

Directions

In a small bowl, combine the pecans, sugar and butter. Press onto the bottom and 3/4 in. up the sides of a greased 9-in. springform pan. Place pan on a baking sheet. Bake at 400 degrees F for 10 minutes.

In a small mixing bowl, beat the cream cheese, sugar and vanilla until smooth. Add egg; beat on low speed just until combined. Spread over crust. In another mixing bowl, combine the eggs, pumpkin, milk, sugar, cinnamon, ginger, nutmeg and salt; pour over the cream cheese layer.

Reduce heat to 350 degrees F. Bake for 55-60 minutes or until a knife inserted into pumpkin layer comes out clean. Cool on a wire rack for 10 minutes. Carefully run a knife around the edge of pan to loosen; cool 1 hour longer. Sprinkle with pecans. Chill overnight. Remove sides of pan before cutting. Refrigerate leftovers.

Chocolate Pecan Pie V

Ingredients

1 (9 inch) pie shell
2 (1 ounce) squares unsweetened chocolate
3 tablespoons butter
3/4 cup white sugar
1 cup light corn syrup
3 eggs
1 teaspoon vanilla extract
1 cup chopped pecans
1/2 cup frozen whipped topping, thawed

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a double boiler melt chocolate and butter or margarine.

Combine sugar and corn syrup in a medium saucepan. Bring to a rapid boil and allow mixture to boil 2 minutes. Add chocolate mixture, stirring well.

Place eggs in a medium bowl. While whisking constantly, pour chocolate mixture over eggs. Whisk in vanilla extract, then stir in pecans. Pour mixture into pie shell.

Bake in preheated oven for 45 to 50 minutes. Cool before serving. Top each slice with a spoonful of whipped topping.

Bourbon Pecan Cake

Ingredients

- 1 cup all-purpose flour
- 2 cups currants
- 3 cups chopped pecans
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 3 teaspoons nutmeg
- 1 cup butter
- 2 cups white sugar
- 5 egg yolks
- 1 cup bourbon
- 5 egg whites

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Combine 1 cup of the flour with currants and pecans. Set aside.

Mix together the remaining 2 cups flour, baking powder, salt and nutmeg. Set aside. In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the egg yolks one at a time, then beat in the flour mixture alternately with the bourbon. Stir in the currant pecan mixture.

In a large bowl, beat the egg whites until stiff. Gently fold egg whites into the cake batter. Pour batter into prepared pan. Bake in the preheated oven for 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Chicken Pecan Quiche

Ingredients

1 cup chopped, cooked chicken
1 cup shredded Swiss cheese
1/4 cup chopped onion
1 tablespoon all-purpose flour
1/2 cup chopped pecans
1 (9 inch) unbaked deep-dish
pastry shell
2 eggs, beaten
1 cup 2% milk
1/2 teaspoon brown mustard

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a medium bowl, stir together chicken, cheese, onion, flour, and 1/4 cup pecans; spoon into pie crust. In another bowl, beat eggs with milk and mustard; pour over chicken. Top with remaining pecans.

Bake in preheated oven for 50 minutes, or until done.

Pecan Tassies

Ingredients

1 (3 ounce) package cream cheese, softened
1/2 cup butter
1 cup all-purpose flour
1 egg
3/4 cup packed brown sugar
1 tablespoon butter, softened
1 teaspoon vanilla extract
1/4 teaspoon salt
1/4 cup chopped pecans
24 pecan halves

Directions

To Make Crust: Blend softened cream cheese, 1/2 cup butter and flour. Chill 1 hour.

Shape into 24 balls. Press balls into cavity of mini muffin tins, making small cups.

To Make Filling: Beat together egg, brown sugar and 1 tablespoon butter. Add vanilla and salt and beat till smooth. In each little crust bottom, sprinkle chopped pecans, add egg mixture to right before top and top with a whole pecan.

Bake at 325 degrees F (165 degrees C) for 25 minutes or till filling is set. Cool before removing from tins.

Pecan Jam

Ingredients

- 1 cup chopped pecans
- 1 cup white sugar
- 1 tablespoon brown sugar
- 1 pinch salt
- 1 tablespoon ground ginger
- 1 tablespoon ground cinnamon
- 1/4 cup butter
- 1 tablespoon apple cider vinegar

Directions

In a large saucepan, combine the pecans, white sugar, brown sugar, salt, ginger, cinnamon, butter, and cider vinegar. Cook over medium heat, until the sugar has dissolved and the mixture is well blended. Do not allow the mixture to boil. Transfer to sterile jars, and refrigerate.

Pecan Pie Cookie Bars

Ingredients

2 cups Pillsbury BEST® All Purpose Flour
1 cup dark brown sugar, divided
1 cup butter or margarine, melted
1 large egg, beaten
1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk
1 teaspoon vanilla extract
1 cup chopped pecans

Directions

Heat oven to 350 degrees F. Spray bottom of 13x9-inch baking pan with non-stick cooking spray. In large bowl, combine flour, 1/2 cup brown sugar and butter. Spread on bottom of prepared pan. Bake for 20 minutes.

In medium bowl, beat together egg, sweetened condensed milk, vanilla and remaining brown sugar. Stir in pecans. Pour on top of baked cookie layer. Bake 25 minutes. Cool. Cut into bars. Store leftovers covered at room temperature.

Apple Filled Chicken in Pecan Creme Sauce

Ingredients

2 skinless, boneless chicken breast halves
2 slices provolone cheese, halved
1 Granny Smith apple - peeled, cored and thinly sliced
1 shallot, sliced
2 tablespoons milk
1/2 cup Italian seasoned bread crumbs
3 egg yolks
1/3 cup white sugar
1/4 cup white wine
1/2 teaspoon vanilla extract
1/4 cup finely chopped pecans

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly oil a baking pan.

Using a sharp knife, carefully cut a large pocket in each chicken breast. (Hint: Cutting close to the smooth side of the breast ensures no holes in the chicken.) Place 1 half-slice of provolone inside each chicken, followed by half of the apple slices, and a small amount of shallot or onion, to suit your tastes. Top with the remaining half slice of provolone. Pull the chicken back together, sprinkle with a small amount of milk, and coat with breadcrumbs. Place stuffed breasts on baking pan.

Bake in preheated oven for 30 to 35 minutes, or until no longer pink, and juices run clear.

While the chicken bakes, you may start your sauce. In a double boiler over lightly simmering water, combine the egg yolks and sugar. Beat until the yolk lightens and froth forms. Slowly add the wine, stirring constantly, until the sauce thickens. Remove from the heat and stir in the pecans and vanilla. The sauce looks nice served under the chicken with a small amount drizzled over it.

Crisp Pecan Rounds

Ingredients

1 1/2 cups all-purpose flour
1/4 cup packed brown sugar
2 tablespoons sugar
1/2 teaspoon salt
1/4 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
2/3 cup cold butter (no substitutes)
2 tablespoons maple syrup
1/2 cup chopped pecans

GLAZE:

1 egg yolk
1 teaspoon water

TOPPING:

1 1/2 teaspoons sugar
1/2 teaspoon ground cinnamon

Directions

In a bowl, combine the first six ingredients. Cut in butter until mixture resembles coarse crumbs. Stir in syrup. Add pecans. Shape into a 12-in. roll; wrap in plastic wrap. Refrigerate for 4 hours or until firm. Unwrap and cut into 1/4-in. slices. Place 1 in. apart on ungreased baking sheets.

For glaze, beat egg yolk and water. For topping, combine sugar and cinnamon. Brush glaze over cookies and sprinkle with cinnamon-sugar. Bake at 325 degrees F for 20-25 minutes or until golden brown. Remove to wire racks to cool.

Chocolate Bourbon Pecan Pie

Ingredients

1 (9 inch) pie shell
1 cup white sugar
1 cup light corn syrup
1/2 cup butter
4 eggs, beaten
1/4 cup bourbon
1 teaspoon vanilla extract
1/4 teaspoon salt
6 ounces semisweet chocolate chips
1 cup chopped pecans

Directions

Preheat oven to 325 degrees F (165 degrees F).

In a small saucepan combine sugar, corn syrup, and butter or margarine. Cook over medium heat, stirring constantly, until butter or margarine melts and sugar dissolves. Cool slightly.

In a large bowl combine eggs, bourbon, vanilla, and salt. Mix well. Slowly pour sugar mixture into egg mixture, whisking constantly. Stir in chocolate chips and pecans. Pour mixture into pie shell.

Bake in preheated oven for 50 to 55 minutes, or until set and golden. May be served warm or chilled.

Pecan Sweet Potato Casserole

Ingredients

1 large sweet potato, peeled and cubed
2 tablespoons sugar
2 tablespoons 2% milk
2 tablespoons beaten egg
1 tablespoon butter, melted
1/4 teaspoon vanilla extract
TOPPING:
2 tablespoons chopped pecans
2 tablespoons brown sugar
1 tablespoon all-purpose flour
1 tablespoon butter, melted

Directions

Place sweet potato in a small saucepan and cover with water. Bring to a boil. Reduce heat; cover and cook for 20-25 minutes or until tender. Drain. Place potato in a bowl; mash. Stir in the sugar, milk, egg, butter and vanilla until blended. Transfer to a 3-cup baking dish coated with nonstick cooking spray.

Combine topping ingredients; sprinkle over sweet potato mixture. Bake, uncovered, at 350 degrees F for 25-30 minutes or until heated through.

Pecan Lace Cookies II

Ingredients

1 cup butter
1 cup light corn syrup
1 1/3 cups brown sugar
2 cups all-purpose flour
2 cups finely chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Line cookie sheets with parchment paper.

In a medium saucepan over medium heat, combine butter, corn syrup and brown sugar. Bring to a boil, stirring frequently. Toss together the flour and pecans and stir into the boiling mixture. Bring the mixture to a second boil before removing from heat. Drop by spoonfuls onto the prepared cookie sheets. Cookies should be at least 4 inches apart to allow for spreading.

Bake for 5 to 10 minutes in the preheated oven, until evenly brown. If molding the cookies into shapes, allow to cool for a minute, until cool enough to handle, but still really hot.

Texas Glazed Pecans

Ingredients

1 egg white
4 teaspoons water
1 tablespoon pure vanilla extract
1 cup white sugar
2 teaspoons cinnamon
3/4 teaspoon salt
1 pound pecan halves

Directions

Preheat an oven to 250 degrees F (120 degrees C). Line a baking sheet with parchment paper.

Beat the egg in a bowl until frothy; whisk the water and vanilla into the egg. Stir the sugar, cinnamon, and salt into the egg mixture. Add the pecans; stir to coat completely. Spread the pecans onto the prepared baking sheet.

Roast the pecans in the preheated oven, stirring about every 15 minutes, until the coating forms a glaze, about 1 hour. Allow to cool on the baking sheet at least 10 minutes before serving.

Pineapple Pecan Cake

Ingredients

2 cups all-purpose flour
2 cups white sugar
1 teaspoon baking soda
2 eggs, beaten
1 (15 ounce) can crushed pineapple, with juice
1 teaspoon vanilla extract
1 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

Sift together the flour, sugar and baking soda. Stir in the eggs, pineapple and vanilla, mixing until blended. Fold in pecans. Pour batter into prepared pan.

Bake in the preheated oven for 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Brown Sugar Pecan Candies

Ingredients

1 1/2 cups sugar
1/2 cup packed brown sugar
1/2 cup evaporated milk
3 tablespoons light corn syrup
4 large marshmallows, cut into quarters
2 tablespoons butter or margarine
2 cups coarsely chopped pecans
1/2 teaspoon vanilla extract

Directions

In a large heavy saucepan, combine the sugars, milk and corn syrup. Cook over medium-low heat, stirring occasionally, until a candy thermometer reads 238 degrees F (soft-ball stage).

Remove from the heat; stir in marshmallows and butter until melted. Add pecans and vanilla; stir only until mixture begins to thicken. Quickly drop by tablespoonfuls onto waxed paper. Cool until set. Store in an airtight container at room temperature.

Pecan Baked Scallops

Ingredients

1 1/2 pounds sea scallops, rinsed and patted dry
1/2 cup dry white wine
2 tablespoons fresh lemon juice
salt and ground black pepper to taste
1/2 cup cracker crumbs
1/2 cup chopped pecans
1 tablespoon chopped parsley
2 tablespoons butter, melted

Directions

Preheat oven to 400 degrees F (200 degrees C).

Arrange scallops in a single layer in a baking dish. Combine wine and lemon juice in a small measuring pitcher. Add salt and pepper to taste, and pour over the scallops.

Combine cracker crumbs, pecans, and parsley in a small bowl. Spoon evenly over the scallops. Drizzle the crumb topping with melted butter.

Bake in preheated oven until topping is golden and scallops are opaque, 10 to 12 minutes.

Pecan Caramel Bars

Ingredients

2 cups all-purpose flour
1 cup packed brown sugar
1/2 cup cold butter (no substitutes)
1 1/2 cups pecan halves
1 (14 ounce) package caramels
1/4 cup whipping cream
1 (11.5 ounce) package milk chocolate chips
1 cup butterscotch chips

Directions

In a bowl, combine flour and brown sugar. Cut in butter until mixture is crumbly. Press into an ungreased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 12-14 minutes or until lightly browned. Cool on a wire rack. Sprinkle pecans over top.

In a microwave or heavy saucepan, melt caramels with cream; stir until smooth. Pour over pecans and spread evenly. Combine chocolate and butterscotch chips; spread over caramel layer. Bake 5 minutes longer. Remove to wire rack. Run a knife through melted chips to swirl; cool completely. Cut into bars.

Unbeatable Pecan Pie

Ingredients

1 1/4 cups all-purpose flour
1/2 teaspoon salt
1/2 cup shortening, chilled and diced
3 tablespoons ice water

2 teaspoons butter
1 1/2 cups chopped pecans
3 eggs, beaten
1 cup real maple syrup
1/2 cup white sugar
1/3 cup butter, melted
1 teaspoon vanilla extract
1/2 teaspoon salt

Directions

In a medium bowl, mix together flour and 1/2 teaspoon salt. Using a pastry blender or two knives, cut half of the shortening into flour mixture, until fine crumbs form. Cut in remaining shortening until coarse crumbs form. Add water, 1 tablespoon at a time, tossing with fork until a dough forms. Shape dough into a disk and wrap in plastic wrap; chill for 30 minutes.

Preheat oven to 350 degrees F (175 degrees C).

On a floured surface, using a floured rolling pin, roll dough into an 11-inch circle. Fit dough into a 9-in quiche dish. Trim edges

In a heavy skillet, melt 2 tablespoons butter over low heat. Add nuts and stir for about 5 minutes, or until nuts begin to color. Let cool for 10 minutes.

Mix together beaten egg, maple syrup, sugar, 1/3 cup melted butter, vanilla, and 1/2 teaspoon salt. Stir in nuts. Pour filling into crust. Bake for 45 to 50 minutes, or until filling is set. Transfer pan to wire rack and cool.

Mock Pecan Pie II

Ingredients

1 (9 inch) unbaked pie crust
1/4 cup unsalted butter
1/2 cup packed brown sugar
1/2 teaspoon ground cinnamon
1 pinch ground cloves
1 pinch salt
1 cup dark corn syrup
3 eggs
1 1/4 cups wheat and barley flake cereal

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium mixing bowl, cream together butter or margarine and brown sugar. Mix in cinnamon, cloves, and salt. Add corn syrup and blend until smooth. Add eggs one at a time, mixing after each addition. Gently stir in cereal. Pour mixture into pastry shell.

Bake in preheated oven for 45 minutes, until knife inserted in center comes out clean. Cool before serving.

Melt-in-Your-Mouth Pecan Rolls

Ingredients

1/2 cup packed brown sugar
1/2 cup butter or margarine,
softened
1/4 cup corn syrup
2 (8 ounce) cans refrigerated
crescent rolls
2/3 cup chopped pecans
1/4 cup sugar
1 teaspoon ground cinnamon

Directions

In a small bowl, combine brown sugar, butter and corn syrup. Spread in two greased 8-in. square baking pans; set aside. Unroll each tube of crescent roll dough into a rectangle; seal seams and perforations. Combine pecans, sugar and cinnamon; sprinkle over dough. Roll up, jelly-roll style, starting with a long side; seal edge. Cut each roll into 16 slices. Place cut side down in prepared pans. Bake at 375 degrees F for 13-17 minutes or until golden brown. Cool in pans for 1 minute before inverting onto serving plates.

Pecan Cream Cheese Pie

Ingredients

1 cup chopped pecans
1/2 cup flaked coconut
1/4 cup butter or margarine,
melted
4 ounces cream cheese, softened
1/4 cup confectioners' sugar
1 3/4 cups whipped topping
1 (9 inch) baked pastry shell,
cooled
1/2 cup caramel ice cream
topping

Directions

In a bowl, combine pecans, coconut and butter. Pour onto an ungreased 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 5-10 minutes or until golden brown, stirring occasionally. Cool.

In a mixing bowl, beat the cream cheese and sugar until smooth. Fold in whipped topping. Spoon into pastry shell. Sprinkle with coconut mixture. Drizzle with caramel topping. Refrigerate for 2 hours.

Romaine With Apple, Pecans and Blue Cheese

Ingredients

Blue Cheese Dressing

1/3 cup blue cheese
2 tablespoons white vinegar
1 teaspoon Dijon mustard
1/3 cup orange juice
8 ounces plain non-fat yogurt

Salad

4 1/2 cups hearts of romaine
lettuce, torn into pieces
1 large unpeeled apple, chopped
1 Hass avocado, cubed
1/2 cup chopped red onions
1/4 cup toasted pecan pieces

Directions

In a small bowl, mash cheese with a fork. Add vinegar, mustard, juice and yogurt; stir to combine thoroughly.

In a large bowl, combine salad ingredients. Toss with 1/2 cup Creamy Blue Cheese Dressing.

Ghirardelli® Brownie Pecan Parfait

Ingredients

Brownies:

4 ounces unsalted butter
1 cup granulated white sugar
1 large egg
4 ounces Ghirardelli 100% Cacao Unsweetened Chocolate Bar
1/2 cup all-purpose flour

Parfait:

4 large egg yolks
1/3 cup granulated white sugar
1/3 cup firmly packed dark brown sugar
3/4 cup evaporated milk
1 1/2 tablespoons cornstarch
1 teaspoon vanilla extract
1 1/2 cups heavy cream
1 cup chopped pecans, toasted
1 cup good quality store bought caramel sauce

Directions

To make the brownies, spray an 8-inch square pan with nonstick spray and coat with flour. Preheat the oven to 350 degrees F.

Melt the chocolate and the butter together over a double boiler. Whisk until smooth.

Whisk the sugar and egg together in a bowl. Stir the chocolate and butter into the sugar mixture. Stir in the flour. Spread in the prepared pan.

Bake for 15 minutes. Cool, remove from the pan and cut into 1/2 inch squares.

To make the parfait, whisk together the egg yolks and the sugars. Whisk in the evaporated milk and then the cornstarch. Cook over medium heat, stirring constantly, with a heat resistant rubber spatula, until thick, about 5 minutes. (If the mixture gets lumpy at anytime during the cooking process, briefly switch to a whisk and whisk until smooth.) Place the mixture in a clean bowl and place plastic wrap directly on the surface. Refrigerate until cold.

Whip the cream until soft peaks form. Fold the cream into the cooled mixture.

To assemble the parfaits, in the bottom of martini, wine or any clear glass with approximately a 3/4 cup capacity, put about 4 pieces of brownies, about 2 teaspoons caramel sauce, and 2 teaspoons pecans. Top with about 3 tablespoons parfait mixture. Repeat layering with 2 more layers of brownies, caramel sauce and pecans and 1 more layer of parfait, ending with a layer of the brownies, pecans and caramel.

Cover with plastic wrap. Refrigerate at least 30 minutes or up to overnight.

Pecan Cardamom Bar Cookies

Ingredients

1 cup butter, softened
1/2 cup white sugar
1/2 cup packed brown sugar
1 egg, separated
1 tablespoon vanilla extract
2 cups all-purpose flour
1 tablespoon cardamom
3/4 teaspoon salt
1/3 cup chopped pecans

1 1/2 tablespoons Butter
1 cup confectioners' sugar
1/2 teaspoon vanilla extract
1 tablespoon milk, or as needed

Directions

Preheat the oven to 275 degrees F (135 degrees C). Grease a 10x15 inch jellyroll pan.

In a large bowl, cream together 1cup of butter, white sugar and brown sugar until light and fluffy. Mix in the egg yolk and 1 tablespoon of vanilla. Combine the flour, cardamom and salt; stir into the batter until it forms a soft dough. Spread evenly in the prepared pan. Brush the top with egg white and sprinkle pecans over the top.

Bake for 1 hour in the preheated oven. Prepare the frosting while the cookies bake.

Melt the remaining butter in a saucepan over low heat until it starts to brown. Remove from the heat and stir in confectioners' sugar until smooth. Stir in enough milk to achieve a drizzling consistency. Drizzle frosting onto the bars when warm. Cool, then cut into bars.

Pecan Crescents

Ingredients

1 cup butter
1/2 teaspoon salt
2 cups chopped pecans
1 tablespoon vanilla extract
2 cups all-purpose flour
1/2 cup confectioners' sugar

Directions

Preheat oven to 325 degrees F (170 degrees C).

Cream butter or margarine, gradually adding confectioners' sugar and salt. Cream until light and fluffy.

Stir in pecans and vanilla. Add flour gradually. Mix well. Shape dough into crescents using a teaspoon full for each crescent. Place on ungreased cookie sheet and bake 15-30 minutes. Do not brown. Let cool slightly, then roll cookies in additional confectioners' sugar.

Awesome Honey Pecan Pork Chops

Ingredients

1 1/4 pounds boneless pork loin,
pounded thin
1/2 cup all-purpose flour for
coating
salt and pepper to taste
2 tablespoons butter
1/4 cup honey
1/4 cup chopped pecans

Directions

In a shallow dish, mix together flour, salt and pepper. Dredge pork cutlets in the flour mixture.

In a large skillet, melt butter over medium-high heat. Add chops, and brown both sides. Transfer to a warm plate.

Mix honey and pecans into the pan drippings. Heat through, stirring constantly. Pour sauce over cutlets.

Coconut Pecan Chicken

Ingredients

1 1/2 cups plain fat-free yogurt
2/3 cup sweetened coconut flakes
2/3 cup panko (Japanese-style bread crumbs)
1/2 cup finely chopped pecans
1 1/2 pounds chicken breast, cut in 1-inch wide strips

Directions

Preheat oven to 450 degrees.

Put yogurt in a small bowl, and set aside. In a shallow pie plate, combine coconut, panko and pecans.

Dip chicken strips in yogurt to cover, then roll in panko mixture. Place strips on an oil-sprayed baking sheet. Spray top of chicken. Bake 15 minutes. Reduce heat to 350, and bake 15 more minutes. Check that coating browns but does not burn. If desired, broil 2 minutes for an even crunchier top.

Carrots 'n' Celery with Pecans

Ingredients

1 1/2 cups sliced carrots
3/4 cup water
1/4 teaspoon salt
1/2 cup sliced celery
1/4 cup chopped pecans
1/4 teaspoon dill weed
1 tablespoon butter

Directions

In a small saucepan, bring the carrots, water and salt to a boil. Reduce heat; cover and cook for 10 minutes. Add celery; cover and cook 5 minutes longer or until tender. Drain and keep warm.

In a small skillet, saute the pecans and dill in butter for 8 minutes or until golden brown. Add to carrot mixture; toss to coat.

Pecan Butterscotch Pie

Ingredients

1/2 cup packed dark brown sugar
1/4 cup cornstarch
1/4 teaspoon salt
2 cups milk
1/4 cup light corn syrup
3 egg yolks, beaten
3 tablespoons butter
1 teaspoon vanilla extract
3/4 cup chopped pecans
1 (9 inch) pie shell, baked

3 egg whites
1/4 teaspoon cream of tartar
1 pinch salt
3/8 cup white sugar
1/4 cup chopped pecans

Directions

In the top of a double boiler, combine brown sugar, cornstarch, and 1/4 teaspoon. salt. Stir in milk and corn syrup. Cook over boiling water, stirring constantly, 20 minutes or until thickened.

In a medium bowl, beat egg yolks until thick and lemon colored. Gradually stir 1/2 cup of hot mixture into yolks. Pour back into remaining milk mixture, stirring constantly. Cook 5 minutes over boiling water, stirring frequently. Remove from heat; stir in butter, vanilla and 3/4 cup pecans. Pour into pastry shell. Preheat oven to 350 degrees F (175 degrees C.)

Beat egg whites cream of tartar, and pinch of salt until foamy. Gradually add sugar, beating until stiff peaks form. Spread meringue over filling, sealing to edge of pastry. Sprinkle with remaining 1/4 cup pecans.

Bake in the preheated oven for 12 minutes, or until golden brown. Cool to room temperature. Chill thoroughly.

Baked Tilapia with Arugula and Pecan Pesto

Ingredients

3 cups young arugula leaves,
rinsed and dried
2 cloves garlic, minced
1/2 cup chopped pecans
1/4 cup extra virgin olive oil
1/4 cup grated Parmigiano-
Reggiano cheese
1/2 teaspoon ground black
pepper
1 dash fresh lemon juice
sea salt to taste
1/2 cup young arugula leaves,
rinsed and dried
4 (8 ounce) fillets tilapia
1 tablespoon grated Parmigiano-
Reggiano cheese

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a 9x13 inch baking pan.

Combine 3 cups arugula, garlic, pecans, olive oil, 1/4 CUP Parmigiano-Reggiano cheese, black pepper, and lemon juice in a blender and blend until it reaches the consistency of a pesto sauce.

Spread 1/2 cup arugula on the prepared baking pan. Place the tilapia fillets on the arugula. Spread the remaining pesto generously on top of fillets. Sprinkle 1 tablespoon Parmigiano-Reggiano cheese on the pesto.

Bake in preheated oven until fish flakes easily, about 20 minutes.

Chocolaty Pecan Pie Bars

Ingredients

1 1/4 cups all-purpose flour
1/3 cup unsweetened cocoa powder
1 cup butter, softened
1 cup confectioners' sugar
1 egg
1 (14 ounce) can sweetened condensed milk
1 2/3 cups chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.

In a medium bowl, cream together the butter and confectioners' sugar until smooth. Combine the flour and cocoa; stir in to the creamed mixture.

Bake for 12 minutes in the preheated oven. In a small bowl, stir together the egg, sweetened condensed milk and pecans. Pour over the prepared crust.

Bake for an additional 20 minutes in the preheated oven, until set and lightly browned. Cool in pan before cutting into bars.

Sugared Danish Butter Cookies with Pecan Halves

Ingredients

4 cups all-purpose flour
1 1/2 cups white sugar
1 egg
2 teaspoons vanilla extract
1 1/2 cups cold unsalted butter,
cut into chunks
1 egg, beaten
3 tablespoons coarse sugar
crystals
88 pecan halves, toasted
1 tablespoon coarse sugar
crystals for sprinkling (optional)

Directions

Preheat oven to 375 degrees F (200 degrees C).

In a mixing bowl, sift the flour and white sugar together, and stir in 1 egg and the vanilla extract until well combined. Using a pastry cutter, cut the cold butter into the mixture until it resembles coarse cornmeal. Shape the dough into a ball, wrap it in plastic wrap, and refrigerate for 20 minutes.

Divide the dough in half, and roll into two 11-inch-long logs. Wrap one of the logs in waxed paper and then plastic wrap, and refrigerate overnight. Place 3 tablespoons of coarse sugar crystals on a flat plate. Brush the second log with beaten egg, and roll it in the sugar crystals, coating it thickly. Carefully wrap the sugared log in plastic wrap, and refrigerate overnight. (See Cook's Note.)

Preheat the oven to 400 degrees F (200 degrees C) and line baking sheets with parchment paper.

Cut the unsugared log of dough into round slices about 1/8-inch thick, and place the rounds onto the prepared baking sheets, about 1/2-inch apart. Top each round with a pecan half. Cut the sugared log of dough into 1/8-inch thick slices, and place them onto prepared baking sheets. Sprinkle each sugared cookie with more coarse sugar crystals, if desired.

Place one baking sheet of cookies at a time into the preheated oven, and bake until the edges barely turn golden, 4 to 5 minutes. Remove the cookies to wire racks to cool.

Cranberry Pecan Pie

Ingredients

1 (9 inch) deep dish pie crust
1 cup cranberries
3 eggs
2/3 cup white sugar
1 cup dark corn syrup
6 tablespoons unsalted butter,
melted
1 teaspoon vanilla extract
1/4 teaspoon ground mace
1/8 teaspoon salt
1 cup pecan halves

Directions

Preheat oven to 350 degrees F (175 degrees C).

Finely chop cranberries in food processor or by hand. Spread into bottom of pastry-lined pie pan.

In a large bowl beat eggs until frothy. Add sugar, corn syrup, melted butter or margarine, vanilla, mace, and salt. Mix well. Pour mixture over cranberry layer. Neatly arrange pecan halves on top of sugar mixture.

Bake in preheated oven for 45 to 50 minutes, until golden and set in center.

Pecan Grahams

Ingredients

1/2 cup shortening
1/2 cup sugar
1/2 cup packed brown sugar
1 egg
1 cup all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1 cup graham cracker crumbs
1 cup ground pecans
60 pecan halves

Directions

In a mixing bowl, cream shortening and sugars. Add egg and mix well. Combine flour, baking powder, baking soda and salt; add to the creamed mixture. Stir in cracker crumbs and ground pecans; mix well.

Drop by rounded teaspoonfuls 2 in. apart onto ungreased baking sheets. Place a pecan half in the center of each cookie; press down lightly.

Bake at 350 degrees for 9-11 minutes or until lightly browned. Cool for 2 minutes before removing to wire racks.

Lemon Pecan Slices

Ingredients

1 cup butter (no substitutes),
softened
3/4 cup packed brown sugar
1/2 cup sugar
2 eggs
1 1/2 teaspoons vanilla extract
1 tablespoon grated lemon peel
3 cups all-purpose flour
1 1/2 teaspoons baking powder
3/4 teaspoon salt

TOPPING:

3/4 cup finely chopped pecans
1/4 cup sugar

LEMON GLAZE:

1 1/4 cups confectioners' sugar
5 teaspoons lemon juice
1 drop yellow food coloring

Directions

In a mixing bowl, cream the butter and sugars. Separate one egg; refrigerate egg white. Add the egg yolk, second egg, vanilla and lemon peel to creamed mixture; mix well. Combine the flour, baking powder and salt; gradually beat into creamed mixture. Shape into three 7-in. rolls; wrap each in plastic wrap. Refrigerate for 2 hours or until firm.

Unwrap logs. Lightly beat reserved egg white. Combine pecans and sugar. Brush each log with egg white, then roll in pecan mixture, pressing firmly into dough.

Cut into 1/4-in. slices. Place 2 in. apart on ungreased baking sheets. Bake at 400 degrees F for 6-7 minutes or until very lightly browned. Remove to wire racks to cool. Combine glaze ingredients; drizzle over cookies.

Hazelnut Blue Pecan Salad

Ingredients

1 egg white
1/4 cup light brown sugar
1/4 teaspoon cayenne pepper
1/4 teaspoon salt
2 cups coarsely chopped pecans
4 cups mixed salad greens
1/2 cup crumbled Gorgonzola cheese
2 teaspoons hazelnut oil

Directions

Preheat an oven to 300 degrees F (150 degrees C). Line a baking sheet with parchment paper.

Beat egg whites until foamy in a large glass or metal mixing bowl. Gradually add the sugar, continuing to beat until medium peaks form. Lift your beater or whisk straight up: the tip of the peak formed by the egg whites should curl over slightly. Fold in cayenne pepper and salt. Add the pecans and stir until coated. Spread the mixture evenly on the parchment-lined baking sheet.

Bake 10 minutes, then turn the pecan pieces. Bake another 10 minutes until toasted. Remove from oven and let cool about 15 minutes.

Mound two cups of salad greens on each plate. Sprinkle each serving with 1/4 cup Gorgonzola cheese, then drizzle with a teaspoon of hazelnut oil. Top each salad with a cup of toasted pecans.

Pecan Torte

Ingredients

6 egg whites
6 egg yolks
2/3 cup white sugar
1/2 teaspoon vanilla extract
1/2 teaspoon instant coffee granules
1/2 cup all-purpose flour
1 teaspoon unsweetened cocoa powder
1 1/2 cups ground pecans
2 cups heavy whipping cream
2 tablespoons white sugar
1 teaspoon instant coffee powder
1 tablespoon boiling water
1/2 cup pecan halves

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two 8 inch round cake pans.

Beat egg whites in mixing bowl until stiff. Set aside.

In smaller bowl beat egg yolks well. Add 2/3 cup of the sugar, vanilla and 1/2 teaspoon crushed coffee granules. Beat well. Fold into egg whites. Gently fold in flour and cocoa. Add ground pecans and fold in. Spread batter into the prepared pans.

Bake at 350 degree F (175 degrees C) for 25 minutes. Let cakes cool then remove from pans. Fill and frost cake with Mocha Cream. Edges of tops may be trimmed to flatten before frosting if needed as they tend to be higher around the outside. Garnish with pecan halves. Keep chilled until ready to serve.

To Make Mocha Cream: Beat whipping cream and 2 tablespoons of the sugar together in mixing bowl until stiff. Dissolve 1 tablespoon of the coffee granules in boiling water. Cool. Add to cream. Beat in. Spread between layers and on top and sides.

Two Ton Bourbon Pecan Cake

Ingredients

3 1/2 cups all-purpose flour
1 tablespoon baking powder
1 teaspoon ground nutmeg
1 3/4 cups bourbon
3/4 cup milk
1 teaspoon vanilla extract
1 1/2 cups butter
1 pound dark brown sugar
6 eggs
2 pounds chopped pecans
7 ounces pecan halves

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease an angel food cake pan.

Sift flour, baking powder and nutmeg together in large bowl. In a small bowl, mix 3/4 cup bourbon, the milk and vanilla.

In a large bowl, use an electric mixer at medium speed to beat the butter until smooth and creamy. Beat in brown sugar until the mixture is fluffy. Add the eggs to the mixture, beating one in at a time. Mix the flour mixture and the bourbon mixture into the large bowl, small amounts at a time. Using a wooden spoon, stir the pecan pieces into the batter. Transfer the batter to the prepared angel food cake pan. Arrange the pecan halves in circles on top of cake.

Cover the pan with foil. Bake 1 hour 40 minutes at 350 degrees F (175 degrees C). Remove foil and bake another 20 minutes. Let the cake cool 20 minutes before removing it from the pan. Pierce the cake with a fork or knife in a few places and pour 1 cup bourbon over the cake.

Pumpkin Pecan Pancakes

Ingredients

1 1/2 cups whole wheat pastry flour
1/2 cup multigrain hot cereal (uncooked)
1 1/2 teaspoons baking powder
2 eggs
1 cup milk
3/4 cup pureed pumpkin
3/4 cup plain yogurt
2 teaspoons vanilla extract
1/3 cup white sugar
1/2 teaspoon salt
3/4 cup finely chopped pecans

Directions

In a bowl, combine whole wheat pastry flour, multigrain hot cereal, and baking powder.

In a second bowl, beat eggs and combine with milk, pumpkin, yogurt, vanilla extract, sugar and salt. Add wet ingredients to dry, being careful not to overmix the batter. Fold in pecans.

Heat a lightly oiled griddle or frying pan over medium-high heat. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each pancake. Bubbles will start to form in the pancakes. Cook until the edges of the pancakes start to look dry, and a bubble popped near the edge holds its shape. Flip the pancakes over, and continue cooking until the other side is golden brown. Repeat with remaining batter, adding more oil to the griddle if necessary. Stack the pancakes on a plate and keep warm until serving. For larger batches, keep pancakes warm in a single layer on a cooling rack positioned over a baking sheet in a 300 degrees F oven (150 degrees C).

Maple Pecan Pie I

Ingredients

1 recipe pastry for a 9 inch single crust pie
3 eggs
1 1/2 cups pecan halves
1 cup real maple syrup
1/4 cup butter
1 cup heavy whipping cream
1 teaspoon vanilla extract
2 tablespoons all-purpose flour
1/2 teaspoon salt

Directions

Preheat oven to 375 degrees F (190 degrees C).

Spread the nuts evenly over pie shell.

Mix together butter or margarine, vanilla, and flour. Beat the eggs well, and blend into the flour mixture. Add salt, maple syrup, and cream. Pour filling over the nuts in the pie shell. Make sure the nuts are covered, so they will not burn.

Bake for 50 to 60 minutes, or until knife inserted in center come out clean. Let cool at least 15 minutes before serving.

Bertha's Pecan Cream Pie

Ingredients

1 (9 inch) pie shell, baked
B
4 egg yolks
2 cups milk
2/3 cup white sugar
1/3 cup cornstarch
1 pinch salt
1/2 teaspoon vanilla extract
1 cup ground pecans
B
4 egg whites
1/2 teaspoon vanilla extract
6 tablespoons white sugar
1/4 cup ground pecans

Directions

Preheat oven to 350 degrees F (175 degrees C.)

In the top of a double boiler, combine yolks, milk, 2/3 cup sugar, cornstarch and salt. Cook, stirring constantly, until mixture thickens. Stir in 1/2 teaspoon vanilla and 1 cup pecans. Pour filling into baked pie shell.

In a large glass or metal mixing bowl, beat egg whites until foamy. Beat in 1/2 teaspoon vanilla and gradually add 6 tablespoons white sugar, continuing to beat until stiff peaks form. Spread meringue over pie, covering completely. Sprinkle with 1/4 cup ground pecans.

Bake in the preheated oven for 10 to 15 minutes, or until meringue is delicately browned.

Yummy Pecan Pralines

Ingredients

1 cup brown sugar
1 cup white sugar
1/2 cup evaporated milk
2 tablespoons butter
1 1/4 cups pecan halves
1/4 teaspoon vanilla extract

Directions

Generously grease a large slab or baking sheet.

In a saucepan over medium heat, combine brown sugar, white sugar and milk. Bring to a boil. Stir in butter, pecans and vanilla. Heat, without stirring, to between 234 and 240 degrees F (112 to 116 degrees C), or until a small amount of syrup dropped into cold water forms a soft ball that flattens when removed from the water and placed on a flat surface. Remove from heat and let cool 5 minutes.

Beat until thickened, then pour immediately onto prepared surface and let rest until firm and completely cool before cutting.

Crazy Yummy Cranberry Pecan Cookies with

Ingredients

Cookie:

2 1/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 cup butter
3/4 cup white sugar
3/4 cup brown sugar, packed
1 teaspoon vanilla extract
2 eggs
1 cup chopped pecans
1 cup rolled oats
1 cup sweetened dried
cranberries (such as Ocean
SprayB® CraisinsB®)

Glaze:

1 1/2 cups confectioners' sugar
1/2 cup freshly squeezed orange
juice
1 orange, zested
1 tablespoon butter

Directions

Preheat an oven to 375 degrees F (190 degrees C). Sift the flour, baking soda, and salt together in a bowl.

In a large bowl, beat together the butter, white and brown sugars, and vanilla extract with an electric mixer until the mixture is creamy and well blended. Beat in eggs, one at a time, and then gradually beat in the flour just until the mixture makes a soft dough. Stir in the pecans, rolled oats, and cranberries, and drop by heaping spoonfuls onto ungreased baking sheets.

Bake in the preheated oven until the cookies are set and the edges are slightly brown, 10 to 12 minutes. Let the cookies cool for 1 minute on baking sheets before removing to wire racks to finish cooling. Glaze cookies while still a little warm.

Place the confectioners' sugar and orange juice in a microwave-safe bowl, and stir to dissolve the sugar. Stir in the orange zest and butter, and microwave on medium power until the butter melts and the mixture is warm, about 30 seconds. Stir the warm glaze until smooth, and drizzle over cookies.

Kayla's Southern Pecan Mist Cake

Ingredients

12 egg yolks
12 egg whites
1/2 teaspoon salt
3 1/8 cups sifted confectioners' sugar
3 cups ground pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Line the bottom of a 10 inch tube pan with parchment paper (do not grease the paper). Separate eggs while cold, but let them come to room temperature before making the cake.

In a large mixing bowl, beat egg yolks until very thick and lemon colored. In another bowl, beat egg whites and salt until foamy. Gradually add sifted powdered sugar to egg whites and continue to beat until stiff, but not dry. Fold 1/3 of the whites into the yolks, then fold in the remaining whites. Gently fold ground pecans into egg mixture.

Pour batter into pan. Bake at 350 degrees F (175 degrees C) for 50 minutes or until a cake tester comes out clean and the top of the cake is light brown. Remove from oven and invert pan to cool. Cool cake completely before removing from pan.

Chocolate Pecan Sandies

Ingredients

1 cup butter, softened
4 tablespoons white sugar
1 teaspoon vanilla extract
1 3/4 cups sifted all-purpose flour
1 cup ground pecans
1/4 cup unsweetened cocoa powder
1/3 cup sifted confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease baking sheets.

Cream butter and sugar together until light. Beat in the vanilla. Mix in the flour, pecans and cocoa powder.

Form dough into 1 inch balls and place onto the prepared baking sheets. Bake at 350 degrees F (175 degrees C) for 20 to 25 minutes. Cool then roll each cookie in confectioners' sugar.

Honey-Pecan Chicken Breasts

Ingredients

2 (6 ounce) skinless, boneless
chicken breast halves
1/4 teaspoon salt
1/8 teaspoon pepper
1/8 teaspoon cayenne pepper
1 tablespoon butter
1/4 teaspoon minced garlic
3 tablespoons honey
2 tablespoons finely chopped
pecans

Directions

Flatten chicken to 1/2-in. thickness. Sprinkle with salt, pepper and cayenne. In a large nonstick skillet, brown chicken in butter; add garlic. Reduce heat to medium; cover and cook for 3-4 minutes on each side or until juices run clear. Drizzle honey over chicken; sprinkle with pecans. Cover and cook for 2-3 minutes or until heated through.

Chocolate Bread Pudding with Bourbon Pecan

Ingredients

1 1/4 cups white sugar
1/2 cup water
1/4 cup light corn syrup
1 tablespoon lemon juice
1 1/4 cups heavy whipping cream
1 cup chopped toasted pecans
2 tablespoons bourbon
2 cups whole milk
2 cups heavy whipping cream
1 cup white sugar
8 (1 ounce) squares semisweet chocolate
8 eggs
1 tablespoon vanilla extract
1 pound egg bread, sliced into 1 inch pieces

Directions

To make sauce: stir 1 1/4 cups sugar and water in heavy large saucepan over medium heat until sugar dissolves. Mix in corn syrup and lemon juice. Increase heat and boil without stirring until syrup turns deep amber, brushing down sides of pan with wet pastry brush and swirling pan occasionally. Remove from heat; pour in 1 1/4 cups cream (mixture will bubble up), stir over low heat until caramel is melted and smooth. Increase heat and boil until sauce is reduced to 1 2/3 cups, stirring often, about 4 minutes. Remove from heat; mix in pecans and bourbon.

To make pudding: preheat oven to 350 degrees F (175 degrees C).

Combine milk, 2 cups cream, and 1 cup sugar in heavy large saucepan over medium high heat, stir until sugar dissolves and mixture comes to boil. Remove from heat, add chocolate, and stir until smooth.

Beat eggs and vanilla in large bowl to blend. Gradually whisk in chocolate mixture; add bread cubes and let stand until bread absorbs some of the custard, stirring occasionally, about 30 minutes. Transfer mixture to a 13x9x2-inch glass baking dish. Cover with foil.

Bake at 350 degrees F (175 degrees C) until set in center, about 45 minutes. Serve pudding warm or at room temperature with warm sauce.

Coconut Pecan Bars

Ingredients

1 cup butter or margarine,
softened
2 cups packed brown sugar
2 eggs
2 teaspoons vanilla extract
2 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking powder
1 1/2 cups flaked coconut
1 cup chopped pecans
confectioners' sugar

Directions

In a mixing bowl, cream butter and brown sugar. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine flour, salt and baking powder; gradually add to the creamed mixture. Stir in coconut and pecans (batter will be thick).

Spread into a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 20-25 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack. Dust with confectioners' sugar. Cut into bars.

Olive Pecan Spread

Ingredients

8 ounces cream cheese, softened
1/2 cup mayonnaise
1 (5 ounce) jar sliced green olives,
drained
1 cup coarsely chopped pecans

Directions

Mix together the cream cheese, mayonnaise, olives and pecans in a bowl. Refrigerate at least 1 hour before serving.

Pumpkin Pecan Bites

Ingredients

1 (18.25 ounce) package spice cake mix
1 (15 ounce) can solid pack pumpkin
3 eggs
1/2 cup vegetable oil
1 tablespoon ground cinnamon
1 teaspoon baking soda
1/4 teaspoon ground cloves
36 pecan halves, cut into halves
CREAM CHEESE FROSTING:
1/2 cup butter or margarine, softened
4 ounces cream cheese, softened
1 teaspoon vanilla extract
3 3/4 cups confectioners' sugar
2 tablespoons milk
Ground cinnamon

Directions

In a large mixing bowl, combine the cake mix, pumpkin, eggs, oil, cinnamon, baking soda and cloves. Beat on medium speed for 2 minutes. Fill paper-lined miniature muffin cups two-thirds full. Press a pecan piece into each. Bake at 350 degrees F for 17-20 minutes or until a toothpick inserted near the center comes out clean. Cool for 5 minutes before removing from pans to wire racks to cool completely.

In a small mixing bowl, cream the butter, cream cheese and vanilla. Gradually add confectioners' sugar. Add enough milk to achieve spreading consistency. Frost cupcakes. Sprinkle with cinnamon.

Pecan Pie Tarts

Ingredients

6 ounces cream cheese
1 cup butter, softened
2 cups all-purpose flour
1/4 cup butter, softened
1 1/2 cups packed brown sugar
2 eggs
2 teaspoons vanilla extract
1 3/4 cups chopped pecans

Directions

Preheat oven to 325 degrees F (165 degrees C).

Grease 30 tart tins or muffin cups and set aside.

To Make Crust: In a medium mixing bowl cream together cream cheese and 1 cup butter until light and fluffy. Blend in flour, 1/2 cup at a time, forming a smooth dough. Roll into 30 equal balls and press one into each greased tin so it lines the bottom and sides, like a pie crust.

To Make Filling: In a medium mixing bowl cream together 1/4 cup butter and sugar until light and fluffy. Beat in eggs and vanilla until thoroughly blended. Stir in pecans. Fill each lined tin half full. Mixture will rise as it bakes.

Bake in preheated oven for 25 minutes, or until lightly browned. Let cool in tins, then use the end of a table knife to flip each tart out of its tin.

Pecan Crescent Cookies

Ingredients

1 cup butter, softened
1/2 cup sugar
1 teaspoon vanilla extract
2 cups all-purpose flour
1 cup finely chopped pecans
confectioners' sugar

Directions

In a large mixing bowl, cream butter, sugar and vanilla until light and fluffy. Gradually add flour. Stir in pecans.

Shape rounded teaspoonfuls of dough into 2-1/2-in. logs and shape into crescents. Place 1 in. apart on ungreased baking sheets. Bake at 325 degrees F for 20-22 minutes or until set and bottoms are lightly browned. Let stand for 2-3 minutes before removing to wire racks to cool. Dust with confectioners' sugar before serving.

Spicy Cranberry Pecan Cornbread Stuffing

Ingredients

10 slices bacon
1/2 cup butter
1 cup chopped celery
2 cloves garlic, minced
1 small onion, chopped
1 cup white wine
1 (16 ounce) can whole berry cranberry sauce
1 (4 ounce) jar diced jalapeno peppers
1 (4 ounce) can diced green chile peppers
1 cup chopped toasted pecans
2 (14 ounce) packages cornbread stuffing mix
1 1/2 cups chicken stock

Directions

Preheat oven to 375 degrees F (190 degrees C).

Place a large skillet over medium heat. Cook the bacon in the skillet until crispy. Lie the cooked bacon on a plate lined with paper towels to drain and cool; crumble the bacon.

Melt the butter in a large skillet over medium-high heat. Cook the celery, garlic, and onion in the hot butter until the onion begins to caramelize; pour the wine into the skillet. When the wine is heated, stir in the cranberry sauce, jalapeno peppers, and green chile peppers. Cover the mixture and cook until boiling. Remove from heat and stir in the bacon and pecans.

Place the stuffing mix in a large bowl. Pour the liquid mixture and the chicken stock over the stuffing mix; stir until completely moist. Transfer to a 9x13 inch baking dish.

Bake in preheated oven until browned on top, about 35 minutes.

Pecan Dijon Chicken

Ingredients

6 tablespoons Dijon mustard
1/4 cup honey
1/4 cup orange juice
2 tablespoons milk
2 tablespoons butter
2 teaspoons lemon juice, to taste
1/4 teaspoon ground mustard
(optional)
1/4 teaspoon salt
1 dash ground black pepper
1/2 cup chopped pecans
6 skinless, boneless chicken
breast halves

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a medium baking dish.

In a medium saucepan over medium heat, blend the Dijon mustard, honey, orange juice, milk, butter, and lemon juice. Season with ground mustard, salt, and pepper. Stir in the pecans.

Arrange chicken in the prepared baking dish, and cook in the preheated oven about 10 minutes. Cover with the Dijon mustard mixture, and continue cooking 20 minutes, or until chicken is no longer pink and juices run clear.

Mary's Pecan Crusted Chicken

Ingredients

2 eggs
1/4 cup milk
1/2 cup all-purpose flour
1 tablespoon poultry seasoning
1 1/2 tablespoons ground cinnamon
1 cup chopped pecans
1 pinch white sugar
salt to taste
ground black pepper to taste
4 skinless, boneless chicken breast halves - pounded to 1/2 inch thickness
2 tablespoons olive oil

Directions

In a small bowl, mix the eggs with the milk. Put aside.

In a medium bowl, mix together flour, seasoning, cinnamon, pecans, sugar, and salt and pepper.

Dip the chicken in the egg mix, and press in the pecan mix.

Fry in hot olive oil until golden, about 5 minutes per side. Check to make sure pecans don't burn. Place on paper towel to drain.

Cheese and Pecan Pasta Salad

Ingredients

1 pound spaghetti
2 tablespoons olive oil
2 cloves garlic, minced
1/4 cup torn fresh basil leaves
1 tablespoon chopped fresh oregano
1 teaspoon salt
1 teaspoon ground black pepper
1/2 cup half-and-half cream
1/2 cup olive oil
1 green bell pepper, seeded and thinly sliced
1 red bell pepper, seeded and thinly sliced
1/2 cup chopped fresh parsley
2/3 pound Jarlsberg cheese, cut into matchsticks
1/2 cup toasted, chopped pecans
1/4 pound grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add spaghetti and cook for 8 to 10 minutes or until al dente. Drain and toss with 2 tablespoons olive oil in a large bowl; set aside.

Whisk together the garlic, basil, oregano, salt, pepper, half-and-half, and 1/2 cup olive oil in a bowl. Toss with the cooked spaghetti. Add the green bell pepper, red bell pepper, parsley, Jarlsberg, and pecans. Toss the salad again to mix, and sprinkle with Parmesan cheese to serve.

Carrot Pecan Crunch Pie

Ingredients

1 (9 inch) unbaked pie shell
1/2 cup packed brown sugar
1/4 cup butter, melted
1 cup chopped pecans
4 cups carrots, cut into 1 inch pieces
2 eggs
1 (14 ounce) can sweetened condensed milk
1 teaspoon pumpkin pie spice
1 pinch salt

Directions

Preheat oven to 375 degrees F (190 degrees C).

To Make Topping: In a medium bowl combine brown sugar, melted butter or margarine, and chopped pecans. Mix well and set aside.

To Make Carrot Custard: Steam carrots until tender. Drain and cool. Place cooled carrots in a blender or food processor and add eggs, condensed milk, pumpkin pie spice, and salt. Blend until smooth. Pour carrot mixture into pie shell. Sprinkle with pecan topping.

Bake in preheated oven for 45 minutes or until toothpick inserted in center comes out clean.

Pecan Peach Cobbler

Ingredients

1 (21 ounce) can peach pie filling
2/3 cup water
1/8 teaspoon ground nutmeg
1/3 cup chopped pecans
1 (7.5 ounce) package refrigerated
buttermilk biscuits

Directions

In a bowl, combine pie filling, water and nutmeg. Transfer to a greased 9-in. x 5-in. x 3-in. loaf pan. Sprinkle with pecans. Separate biscuits and arrange over the pecans. Bake at 375 degrees F for 30-35 minutes or until biscuits are golden brown. Serve warm.

Ambrosia Pecan Pie

Ingredients

3 eggs
3/4 cup light corn syrup
1/2 cup sugar
3 tablespoons brown sugar
3 tablespoons orange juice
2 tablespoons butter or margarine,
melted
1 teaspoon grated orange peel
1/8 teaspoon salt
1 1/2 cups chopped pecans
2/3 cup flaked coconut
1 (9 inch) unbaked pastry shell

Directions

In a large mixing bowl, beat eggs, corn syrup, sugars, orange juice, butter, orange peel and salt until well blended. Stir in pecans and coconut. Pour into pastry shell. Bake at 350 degrees F for 50-60 minutes or until a knife inserted near the center comes out clean. If edges become too brown, cover with foil. Cool on a wire rack.

German Chocolate Pecan Pie

Ingredients

1 cup light corn syrup
3 eggs
1 cup white sugar
2 tablespoons butter, melted
1 teaspoon vanilla extract
2 cups coarsely chopped pecans
3/4 cup sweetened flaked coconut
3/4 cup semisweet chocolate chips
1 (9 inch) deep dish prepared pie crust

Directions

Preheat oven to 350 degrees F (175 degrees C).

Whisk the corn syrup, eggs, sugar, butter, and vanilla together in a mixing bowl until light-colored and well blended. Stir in the pecans and coconut. Sprinkle the chocolate chips over the bottom of the prepared pie crust. Pour the corn syrup mixture over the chocolate chips.

Bake in preheated oven until top is set, 55 to 60 minutes. Cool completely on a rack before serving, about 2 hours.

Wild Rice and Orange Salad with Creamy Orange-

Ingredients

1 teaspoon finely grated orange peel
1/2 cup orange juice
1 tablespoon finely grated fresh ginger
2 teaspoons Dijon mustard
3 tablespoons Hellmann's® or Best Foods® Real Mayonnaise
3 tablespoons extra virgin olive oil
1 1/2 cups long grain and wild rice, cooked according to package directions
2 seedless oranges, peeled and diced
1 small red onion, finely diced
1/4 cup finely chopped flat-leaf parsley
1/2 cup toasted chopped pecans

Directions

Combine orange peel, orange juice, ginger, mustard, Hellmann's® or Best Foods® Real Mayonnaise and olive oil with wire whisk in large bowl.

Stir in rice, oranges, onion and parsley. Season, if desired, with salt and pepper. Sprinkle with pecans.

Coconut Pecan Cake

Ingredients

1 (18.25 ounce) package moist white cake mix
1 1/4 cups water
4 eggs
1/2 cup vegetable oil
2 cups shredded coconut
1 cup chopped pecans
4 tablespoons butter
2 cups shredded coconut
1 (8 ounce) package cream cheese
2 teaspoons milk
3 1/2 cups confectioners' sugar
1/2 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees). Grease and flour two 8 inch round pans or one 9 x 13 inch pan.

In a large bowl, blend cake mix with the water, eggs, and oil. Beat with an electric mixer at medium speed for 4 minutes. Stir in 2 cups coconut and nuts. Pour into prepared pans.

Bake for 35 minutes, or until done. Cool completely.

Melt 2 tablespoons butter or margarine in a skillet. Add 2 cups coconut, and stir constantly over low heat until golden brown. Spread toasted coconut on absorbent paper towel to cool.

Cream 2 tablespoons butter or margarine with softened cream cheese. Add milk and sugar alternately, beating well. Add vanilla, and stir in 1 3/4 cups of the toasted coconut. Ice the cake, and sprinkle with remaining coconut.

Brussels Sprouts with Pecans

Ingredients

1/2 cup chopped onion
2 teaspoons butter
1 pound fresh Brussels sprouts,
thinly sliced
1/3 cup chicken broth
1 tablespoon sugar
1/2 teaspoon salt
3 tablespoons chopped pecans,
toasted

Directions

In a large skillet, saute onion in butter until tender. Add brussels sprouts; saute for 2 minutes. Add the broth, sugar and salt; cover and cook for 5 minutes or until sprouts are tender, stirring occasionally. Sprinkle with pecans.

Pecan Pie IV

Ingredients

3 eggs
1 cup brown sugar
1 tablespoon all-purpose flour
1 cup corn syrup
2 tablespoons butter
1 teaspoon vanilla extract
1 1/2 cups pecans
1 (9 inch) unbaked pie shell

Directions

Preheat oven to 350 degrees F (175 degrees C). Place pie shell in a 9 inch pie pan.

In a medium bowl, gently beat eggs. Stir in sugar and flour, then the syrup, butter and vanilla. Fold in pecans. Pour mixture into pie shell. Bake for 50 to 60 minutes; knife inserted in center of pie should come out clean.

Stuffed Baked Sweet Potatoes with Pecans

Ingredients

6 medium sweet potatoes
2 tablespoons margarine,
softened
1 (8 ounce) can crushed
pineapple, drained
1/2 cup pecans, chopped

Directions

Preheat oven to 375 degrees F (190 degrees C).

Arrange the sweet potatoes on a baking sheet, and bake in preheated oven for 1 hour.

Cut a slit into the top of each potato. Carefully scoop out the pulp from the potato, leaving the skins intact; place the potato in a large bowl. Add the margarine and pineapple to the potato and stir together. Stuff the potato mixture back into the reserved potato skins. Sprinkle the pecans over each potato.

Return the stuffed potato skins to the oven; bake another 12 minutes.

Pumpkin Pecan Cheesecake

Ingredients

1/2 cup chopped pecans
1/4 cup packed brown sugar
2 tablespoons butter, softened
1 (8 ounce) package cream cheese, softened
1/3 cup packed brown sugar
2 eggs, beaten
3/4 cup pumpkin butter
1 (9 inch) prepared graham cracker crust

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine pecans and 1/4 cup brown sugar; cut in butter or margarine with a pastry blender until mixture is crumbly. Set aside.

Beat cream cheese at high speed of an electric mixer until smooth. Add 1/3 cup brown sugar; beat well. Add eggs one at a time, beating well after each addition. Stir in pumpkin butter. Pour mixture into crust.

Bake for 40 minutes.

Sprinkle pecan mixture over pie. Bake for 5 additional minutes, or until butter or margarine and sugar melt. Cool on a wire rack. Cover, and chill for at least 4 hours.

Chocolate Pecan Pie

Ingredients

3 eggs, lightly beaten
1 cup light or dark corn syrup
1/2 cup sugar
1/2 cup semisweet chocolate chips
2 tablespoons butter or margarine, melted
1 teaspoon vanilla extract
1 1/2 cups pecan halves
1 (9 inch) unbaked pastry shell

Directions

In a large bowl, combine eggs, corn syrup, sugar, chips, butter and vanilla until well blended. Stir in pecans. pour into pastry shell. bake at 350 degrees F for about 50 minutes or until knife inserted near center comes out clean.

Apple Pecan Cobbler

Ingredients

4 cups thinly sliced apples
1/2 cup white sugar
1/2 teaspoon ground cinnamon
1/2 cup chopped pecans
1 cup all-purpose flour
1 cup white sugar
1 teaspoon baking powder
1/4 teaspoon salt
1 egg, beaten
1/2 cup evaporated milk
1/3 cup butter, melted
1/4 cup chopped pecans

Directions

Preheat oven to 325 degrees F (165 degrees C). Generously grease a 2 quart baking dish.

Arrange apple slices in an even layer in the baking dish. In a small bowl, mix together 1/2 cup sugar, cinnamon, and 1/2 cup pecans. Sprinkle mixture over apples.

In a medium bowl, mix together flour, 1 cup sugar, baking powder, and salt. In a separate bowl whisk together egg, evaporated milk, and melted butter. Pour milk mixture into flour mixture all at once, and stir until smooth. Pour mixture over apples, and sprinkle top with 1/4 cup pecans.

Bake in the preheated oven for 55 minutes.

Buttermilk Pecan Chicken

Ingredients

1 cup ground pecans
1/4 cup sesame seeds
1 tablespoon paprika
2 teaspoons salt
1/8 teaspoon pepper
1 cup all-purpose flour
1/2 cup buttermilk
6 boneless, skinless chicken breast halves
2 tablespoons butter or margarine, melted
18 pecan halves

Directions

In a shallow bowl, combine the pecans, sesame seeds if desired, paprika, salt and pepper. Place flour and buttermilk in separate bowls. Coat chicken with flour, dip in buttermilk, then coat with pecan mixture.

Place in a greased 13-in. x 9-in. x 2-in. baking dish. Drizzle with butter. Top each with three pecan halves. Bake, uncovered, at 375 degrees F for 30-35 minutes or until juices run clear.

Caramel Pecan Pie

Ingredients

1 (9 inch) unbaked pie crust
36 individually wrapped caramels,
unwrapped
1/4 cup butter
1/4 cup milk
3/4 cup white sugar
3 eggs
1/2 teaspoon vanilla extract
1/4 teaspoon salt
1 cup pecan halves

Directions

Preheat oven to 350 degrees F (175 degrees C.) In a saucepan over low heat, combine caramels, butter and milk. Cook, stirring frequently, until smooth. Remove from heat and set aside.

In a large bowl, combine sugar, eggs, vanilla and salt. Gradually mix in the melted caramel mixture. Stir in pecans. Pour filling into unbaked pie crust.

Bake in the preheated oven for 45 to 50 minutes, or until pastry is golden brown. Allow to cool until filling is firm.

Pecan Pie V

Ingredients

1 cup light brown sugar
1/4 cup white sugar
1/2 cup butter
2 eggs
1 tablespoon all-purpose flour
1 tablespoon milk
1 teaspoon vanilla extract
1 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, beat eggs until foamy, and stir in melted butter. Stir in the brown sugar, white sugar and the flour; mix well. Last add the milk, vanilla and nuts.

Pour into an unbaked 9-in pie shell. Bake in preheated oven for 10 minutes at 400 degrees, then reduce temperature to 350 degrees and bake for 30 to 40 minutes, or until done.

Pecan Surprise Pie

Ingredients

- 1 (9 inch) pie shell
- 1 (8 ounce) package cream cheese, softened
- 1/3 cup white sugar
- 1 egg
- 1 teaspoon vanilla extract
- 1 1/3 cups chopped pecans
- 3 eggs, beaten
- 1 cup light corn syrup
- 1/4 cup white sugar
- 1 teaspoon vanilla extract
- 1/4 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground cloves

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a small mixing bowl, beat cream cheese until fluffy. Add 1/3 cup sugar and beat until smooth. Thoroughly mix in 1 egg and 1 teaspoon vanilla extract. Do not overbeat. Spread mixture into pastry shell. Sprinkle with chopped pecans.

In a medium bowl, combine 3 beaten eggs, corn syrup, 1/4 cup sugar, 1 teaspoon vanilla extract, salt, cinnamon, and cloves. Mix until incorporated but not frothy. Pour mixture over pecan layer.

Bake in preheated oven for 35 to 45 minutes, until filling is set and pecans are browned. Pie will be quite high, but will settle as it cools.

Pecan Pie Surprise Bars

Ingredients

1 (18.25 ounce) package yellow cake mix
1/2 cup butter, melted
1 egg
1/2 cup packed brown sugar
1 1/2 cups dark corn syrup
1 teaspoon vanilla extract
3 eggs
1 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9 x13 inch baking pan.

Reserve 2/3 cup of the cake mix and set aside. In a large bowl combine the remaining cake mix, melted butter and 1 egg. Mix until crumbly then press mixture into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 15 to 20 minutes, until light golden brown.

Combine the reserved 2/3 cup cake mix, brown sugar, corn syrup, vanilla and 3 eggs. Beat at medium speed for 1 to 2 minutes. Pour filling over the baked crust and sprinkle with pecans.

Return to oven and bake for an additional 30 to 35 minutes, until the filling is set. Cool and cut into 36 bars.

Orange Pecan Cookies

Ingredients

1 cup butter (no substitutes),
softened
1/2 cup sugar
1/2 cup packed brown sugar
1 egg
2 tablespoons orange juice
1 tablespoon grated orange peel
2 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup chopped pecans

Directions

In a mixing bowl, cream butter and sugars. Beat in egg, orange juice and peel. Combine flour, baking soda and salt; gradually add to creamed mixture. Stir in pecans. Shape dough into two 11-1/2-in. rolls; wrap in plastic wrap. Chill for 4 hours or overnight.

Unwrap; cut into 1/4-in. slices. Place 2 in. apart on lightly greased baking sheet. Bake at 400 degrees F for 7-8 minutes or until golden brown. Remove to wire racks to cool.

Orange-Pecan Baked Apples

Ingredients

6 medium baking apples, cored
1/4 cup orange marmalade
2 tablespoons finely chopped
pecans
Ground cinnamon
ground nutmeg

Directions

Place apples in a shallow ungreased baking pan; add a small amount of water to pan. In a small bowl, combine marmalade and pecans; mix well. Fill center of apples with marmalade mixture; sprinkle with cinnamon and nutmeg. Bake, uncovered, at 350 degrees F for 60-70 minutes or until apples are tender.

Frosted Pecan Butter Cookies

Ingredients

1 cup butter, softened
3/4 cup confectioners' sugar
2 tablespoons milk
1 1/2 cups all-purpose flour
3/4 cup cornstarch
1/2 cup chopped pecans
LEMON FROSTING:
2 1/2 cups confectioners' sugar
3 tablespoons lemon juice
1 tablespoon butter, melted
2 drops yellow food coloring
(optional)

Directions

In a large mixing bowl, cream butter and confectioners' sugar; beat in milk. Combine flour and cornstarch; gradually add to creamed mixture. Cover and refrigerate for 1 hour or until easy to handle.

Roll dough into 1-in. balls. Dip each ball halfway into pecans. Place nut side down 2 in. apart on ungreased baking sheets. Flatten slightly. Bake at 350 degrees F for 13-15 minutes or until lightly browned. Remove to wire racks to cool. In a small bowl, combine frosting ingredients until smooth. Frost cooled cookies.

Pecan Oven-Fried Fryer

Ingredients

1 1/2 cups buttermilk baking mix
3/4 cup finely chopped pecans
1 tablespoon paprika
1 1/2 teaspoons salt
3/4 teaspoon pepper
3/4 teaspoon poultry seasoning
1 (3 1/2) pound broiler-fryer
chicken, cut up
1 (5 ounce) can evaporated milk
1/2 cup butter or margarine,
melted

Directions

In a shallow bowl or large resealable plastic bag, combine baking mix, pecans, paprika, salt, pepper and poultry seasoning. Dip chicken pieces in milk, then coat generously with pecan mixture. Place in a greased 13-in. x 9-in. x 2-in. baking dish. Drizzle with butter. Bake, uncovered, at 350 degrees F for 1 hour or until juices run clear.

Chocolate Pecan Pie I

Ingredients

1 (9 inch) unbaked pie crust
3 eggs
2/3 cup white sugar
1/2 teaspoon salt
1/3 cup margarine, melted
1 cup light corn syrup
1 cup pecan halves
1 1/2 cups semisweet chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C).

Beat eggs, sugar, salt, margarine, and syrup with hand beater. Stir in pecans and chocolate chips. Pour mixture into pie shell.

Bake until set, 40 to 50 minutes. Cool.

Cheddar Pecan Wafers

Ingredients

1 pound butter, softened
1 pound sharp Cheddar cheese, shredded
1 cup chopped pecans, toasted
1 teaspoon cayenne pepper
1 teaspoon salt
4 1/2 cups all-purpose flour

Directions

In a large bowl, mix together the butter, Cheddar cheese, pecans, cayenne pepper and salt until well blended. Gradually mix in flour, using your hands to work in the last bit. The result will be a stiff dough much like shortbread. Form the dough into logs about 1 inch thick, and 10 inches long. Wrap each log in waxed paper, and refrigerate until firm, at least 3 hours.

Preheat the oven to 350 degrees F (175 degrees C). Unwrap the chilled logs of dough, and slice into 1/4 inch thick rounds using a sharp knife. Place slices about 1 inch apart onto cookie sheets lined with parchment paper.

Bake for exactly 12 minutes in the preheated oven, until firm and slightly browned at the edges. Allow wafers to cool for 1 minute before removing from the pan.

Sweet and Spicy Pecans

Ingredients

1 cup white sugar
5 cups hot water
10 cups pecan halves
2/3 cup white sugar
5 tablespoons chili powder
1 tablespoon cayenne pepper

Directions

Stir 1 cup sugar into the hot water in a large bowl until the sugar is completely dissolved. Soak the pecans in the water for 1 hour; drain.

Preheat an oven to 400 degrees F (200 degrees C). Line two 9x13 inch baking dishes with parchment paper.

Sift the 2/3 cup sugar, chili powder, and cayenne pepper together in a separate large bowl; add the pecans and toss to coat evenly. Spread the coated pecans in a single layer into the prepared dishes.

Bake in the preheated oven until the coating on the pecans are bubbly, stirring once, 10 to 15 minutes. Remove the pecans from the pans immediately and spread onto a counter or other flat surface covered with parchment paper to cool.

Pecan Sour Cream Pound Cake

Ingredients

1/4 cup chopped pecans
3 cups cake flour
1/2 teaspoon salt
1/4 teaspoon baking soda
1 cup unsalted butter
3 cups white sugar
6 eggs
1 teaspoon vanilla extract
1 cup sour cream

1 cup confectioners' sugar
3 tablespoons orange juice
1 teaspoon vanilla extract

Directions

Preheat oven to 300 degrees F (150 degrees C). Grease and flour a 10 inch Bundt or tube pan. Sprinkle pecans on bottom of pan; set aside. Sift together flour, salt, and baking soda into a medium bowl; set aside.

In a large bowl, cream butter and white sugar until light and fluffy. Beat in eggs one at a time, then stir in vanilla. Add flour mixture alternately with sour cream. Pour batter over pecans in prepared pan.

Bake in the preheated oven for 75 to 90 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 20 minutes, then turn out onto a wire rack and cool completely.

To prepare the glaze: In a small bowl, combine confectioners' sugar, orange juice and 1 teaspoon vanilla. Drizzle over cake while still warm.

Pecan Butter

Ingredients

2 cups finely chopped pecans
1 cup butter or margarine,
softened
1/2 cup confectioners' sugar

Directions

In a bowl, combine all ingredients; stir until creamy. Store in the refrigerator.

Butter Pecan Cookies

Ingredients

3/4 cup butter, softened
1 (3.4 ounce) package instant
butterscotch pudding mix
1 1/4 cups all-purpose flour
1/2 cup chopped pecans

Directions

In a small mixing bowl, cream butter and pudding mix. Gradually beat in flour. Fold in pecans. Roll into 1-1/2-in. balls. Place 2 in. apart on greased baking sheets; flatten to 1/2 in. with a greased glass. Bake at 375 degrees F for 10-13 minutes or until light golden brown. Remove to wire racks.

Butter Pecan Rounds

Ingredients

2 tablespoons butter
1 1/2 cups chopped pecans
1 1/2 tablespoons white sugar
1/2 cup unsalted butter
1/2 cup white sugar
1/2 cup packed light brown sugar
1 egg
1 teaspoon vanilla extract
1 2/3 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt

Directions

Preheat oven to 375 degrees F (190 degrees C). Line baking sheets with parchment paper.

In a skillet over medium heat toast the pecans with 2 tablespoons of the butter, cooking for about 5 minutes. Sprinkle 1 1/2 tablespoons of the white sugar over the top.

Cream 1/2 cup of the butter with the white and brown sugar. Beat in the egg and vanilla. Mix in the flour, baking soda and salt. Stir in the pecan mixture.

Drop tablespoonfuls of dough onto the prepared baking sheets. Bake at 375 degrees F (190 degrees C) for 10 to 12 minutes until golden brown. Let cool and devour.

Pecan Cookies

Ingredients

1 1/4 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
1/2 cup butter or margarine
3 tablespoons brown sugar
replacement (e.g. Sugar Twin)
9 tablespoons SLENDA®
Granular
1 egg, lightly beaten
1/2 teaspoon vanilla extract
1 cup chopped pecans

Directions

Preheat the oven to 375 degrees F (190 degrees C). Sift together flour, baking powder, baking soda, and salt.

In a mixing bowl, cream together butter and sugar replacements. Beat in egg and vanilla. Mix in flour mixture. Stir in pecans. Drop by rounded teaspoon onto ungreased baking sheet.

Bake in preheated oven for about 10 minutes. Cool cookies slightly before removing from pan.

Pecan Apple Pie

Ingredients

1 Pastry for double-crust pie (9 inches)
1 cup sugar
1/3 cup all-purpose flour
2 teaspoons ground cinnamon
1/4 teaspoon salt
12 cups thinly sliced peeled tart apples

TOPPING:

1 cup packed brown sugar
1/2 cup all-purpose flour
1/2 cup quick-cooking oats
1/2 cup cold butter or margarine
1/2 cup chopped pecans
1/2 cup caramel ice cream topping

Directions

Line two 9-in. pie plates with pastry. Trim and flute edges; set aside. In a large bowl, combine sugar, flour, cinnamon and salt; add apples and toss to coat. Pour into pastry shells.

For the topping, combine brown sugar, flour and oats; cut in butter until crumbly. Sprinkle over apples. Cover edges loosely with foil. Bake at 375 degrees F for 25 minutes. Remove foil; bake 25-30 minutes longer or until filling is bubbly. Sprinkle with pecans; drizzle with caramel topping. Cool on wire racks.

Overnight Caramel Pecan Rolls

Ingredients

2 cups milk
2 (.25 ounce) packages active dry yeast
1/2 cup warm water
1/3 cup white sugar
1/3 cup vegetable oil
1 tablespoon baking powder
2 teaspoons salt
1 egg
7 cups all-purpose flour

1 cup packed brown sugar
1/2 cup butter
2 tablespoons light corn syrup
1 cup pecan halves

1/4 cup butter, softened
1/2 cup white sugar
1 1/2 tablespoons ground cinnamon

Directions

Warm the milk in a small saucepan until it bubbles, then remove from heat. Let cool until lukewarm. In a small bowl, dissolve yeast in warm water. Let stand until creamy, about 10 minutes.

In a large bowl, combine yeast mixture, milk, sugar, oil, baking powder, salt, egg and 3 cups flour. Beat until smooth. Stir in the remaining flour, 1/2 cup at a time, beating well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes. Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour.

Heat brown sugar and 1/2 cup butter until melted. Remove from heat; stir in corn syrup. Divide mixture between two 9x13 inch baking pans. Sprinkle 1/2 cup pecans in each pan.

When dough has doubled in size, punch down and turn out onto a lightly floured surface. Roll out into a large rectangle and spread with butter. Sprinkle with sugar and cinnamon. Starting with the long side, roll up the rectangle into a log, and slice into 1 inch wide rolls. Place the rolls slightly apart in pans. Wrap pans with aluminum foil and refrigerate at least 12 hours but no longer than 48.

Remove rolls from refrigerator and let stand in a warm place until doubled in size, about 30 minutes. Meanwhile, preheat oven to 350 degrees F (175 degrees C).

Bake uncovered in preheated oven until golden 30 to 35 minutes. Immediately invert pan on heatproof serving plate. Wait for 1 or 2 minutes before removing pan, so that caramel drizzles over rolls.

Lemon Pecan Pilaf

Ingredients

5 cups chicken broth
2 1/2 cups uncooked long grain rice
2 tablespoons butter or stick margarine
1/2 cup pecan halves
3 tablespoons lemon juice
1 teaspoon grated lemon peel
1/4 cup minced fresh parsley

Directions

In a saucepan, bring broth to a boil. Stir in rice; return to a boil. Reduce heat; cover and simmer for 20-25 minutes or until the rice is tender. Meanwhile, melt butter in a nonstick skillet. Add the pecans; sauce until golden. Stir in the lemon juice and peel. Pour over rice and stir to coat. Sprinkle with parsley.

Cranberry Pecan Salad

Ingredients

1 cup pecan halves
2 tablespoons raspberry vinegar
1/2 teaspoon Dijon mustard
1/2 teaspoon sugar
1/2 teaspoon salt
freshly ground black pepper to taste (optional)
6 tablespoons olive oil
6 cups mixed salad greens, rinsed and dried
3/4 cup dried cranberries
1/2 medium red onion, thinly sliced
crumbled feta cheese

Directions

Preheat oven to 400 degrees F (200 degrees C). Spread pecans evenly on a baking sheet. Toast for 8 to 10 minutes, or until lightly browned and fragrant.

In a small bowl, stir together the vinegar, mustard, sugar, salt, and pepper; mix until sugar and salt dissolve. Whisk in olive oil.

In a salad bowl, toss together the greens, cranberries, pecans, onions, and cheese. Drizzle with vinaigrette, and toss gently to coat.

Chocolate Pecan Pie III

Ingredients

1/2 cup margarine, melted
1 cup light corn syrup
1 cup white sugar
1/4 cup unsweetened cocoa powder
1 teaspoon vanilla extract
1/4 teaspoon salt
4 eggs
1 cup chopped pecans
1 recipe pastry for a 9 inch single crust pie

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a heavy saucepan combine melted margarine, corn syrup, white sugar and cocoa. Cook over low heat, stirring constantly, until sugar dissolves. Add vanilla, salt and eggs, stirring well. Stir in 1/2 cup pecans. Mix well.

Pour filling into unbaked pastry shell and top with remaining 1/2 cup pecans. Bake at 325 degrees F (165 degrees C) for 55 minutes. Let cool and serve.

Mother's Pecan Squares

Ingredients

- 1 cup butter, softened
- 2 cups dark brown sugar
- 2 eggs, beaten
- 1 pinch salt
- 2 cups sifted cake flour
- 1 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9x13 inch baking pan.

Cream the butter and 1 cup of the dark brown sugar together until light and fluffy. Mix in 1 beaten egg then add the flour and until well combined. Pour batter into the prepared pan and spread evenly.

Cover the batter with the remaining well-beaten egg. Sprinkle 1/2 cup of the dark brown sugar over the surface then sprinkle with the chopped pecans and top with the remaining 1/2 cup of dark brown sugar.

Bake at 350 degrees F (175 degrees C) for 35 minutes. Let cool for 30 minutes then cut into squares.

Spicy Glazed Pecans

Ingredients

1/4 cup white sugar
1 tablespoon water
1/2 teaspoon cayenne pepper
1 1/2 cups pecan halves

Directions

Preheat oven to 350 degrees F (175 degrees C). Line a 15x10x1-inch baking pan with foil or parchment paper.

In a saucepan over medium heat, combine the sugar, water, and cayenne pepper. Stir and bring to a boil; let boil 2 minutes. Remove pan from heat; gently stir in nuts until evenly coated and the sugar mixture begins to thicken. Spread nuts over the prepared baking pan. Bake until browned, about 15 minutes. Remove pan from oven and let nuts cool. Place in a plastic bag, and gently tumble together to remove any excess glaze. Serve warm or store in an airtight container.

Honey Pecan Snaps

Ingredients

1/2 cup butter or margarine,
softened
1/2 cup shortening
1 1/2 cups sugar
1/2 cup honey
2 eggs
2 tablespoons lemon juice
4 cups all-purpose flour
2 1/2 teaspoons baking soda
1 teaspoon ground cloves
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/2 teaspoon salt
1 cup chopped pecans
Additional sugar

Directions

In a mixing bowl, cream butter, shortening and sugar until fluffy. Add honey, eggs and lemon juice; beat well. Combine dry ingredients; gradually add to creamed mixture. Fold in pecans. Shape into 1-in. balls; roll in sugar. Place on ungreased baking sheets. Bake at 350 degrees F for 12-13 minutes or until golden brown. Cool 2 minutes; remove to wire racks.

Candy Coated Pecans

Ingredients

1 egg white
1/2 cup packed brown sugar
1 dash vanilla extract
4 cups pecans

Directions

Preheat oven to 275 degrees F (135 degrees C). Line a cookie sheet with wax paper. Spray the wax paper with cooking spray.

Beat egg white until stiff. Add brown sugar and vanilla. Stir until smooth. Mix in pecans and stir until coated. Pour the nuts onto the prepared cookie sheet.

Bake until browned, approximately 10 to 15 minutes.

Quinoa Muffins with Peaches and Pecans

Ingredients

- 1 cup quinoa
- 2 cups water
- 1/2 cup dried peaches
- 1/2 cup apple cider
- 2 cups all-purpose flour
- 6 tablespoons brown sugar substitute (such as Splenda ®)
- 1 1/2 teaspoons baking powder
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/2 cup toasted pecans, chopped
- 3/4 cup soy milk
- 1 egg
- 1 teaspoon vanilla extract

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease 12 muffin cups, or line with paper muffin liners.

Combine the quinoa and water in a small saucepan. Bring to a boil, reduce the heat and simmer, covered, for 10 minutes. Chop the dried peaches and place them in a saucepan with the apple cider. Bring the liquid to a boil, remove the pan from the heat, and allow the mixture to sit for 10 minutes.

Whisk together the flour, sugar, baking powder, salt, cinnamon and nutmeg. Mix the milk, egg, and vanilla in a small bowl. Carefully add 2 cups of cooked quinoa to the flour mixture; stir in the warmed peaches and pecans and mix well. Stir in the milk mixture just until combined.

Scoop the muffin batter into the prepared pan and bake until the tops spring back when lightly pressed and a toothpick inserted in a muffin comes out clean, about 25 minutes.

Tiny Pecan Tarts

Ingredients

1 cup butter
6 ounces cream cheese, softened
2 cups all-purpose flour
4 eggs
3 cups packed brown sugar
4 tablespoons melted butter
1 pinch salt
1 teaspoon vanilla extract
1 cup chopped pecans

Directions

To Make Pastry: Cream butter or margarine and cream cheese. Add flour and mix well. Make into 48 balls; place one ball in each cup of a mini tart pan. Use your fingers or a tart tamper to press out into a tart shell.

To Make Filling: Break the eggs, but do not beat. Add sugar, melted butter, salt, vanilla and pecans. Mix well. Fill the tart shells. Bake at 350 degrees F (180 degrees C) for about 30 minutes or until delicately browned.

Upside-Down Apple Pecan Pie

Ingredients

1 cup chopped pecans
1/2 cup firmly packed brown sugar
1/3 cup margarine, melted
1 pastry for a 9 inch double crust pie
6 cups Granny Smith apples - peeled, cored and sliced
1/4 cup white sugar
2 tablespoons all-purpose flour
1/2 teaspoon ground cinnamon
1/8 teaspoon ground nutmeg

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a 9 inch deep-dish pie pan, combine pecans, brown sugar and margarine; spread into a single layer. Roll out dough, and place bottom crust over pecan mixture.

In a large bowl, combine apples, sugar, flour, cinnamon and nutmeg. Pour into crust in pan. Top with second crust. Fold edges of crust over, and flute to seal edges. Make several small slits in the top to allow steam to escape.

Place pan on foil or cookie sheet during baking to guard against spillage. Bake in preheated oven for 40 to 50 minutes, or until crust is golden brown and apples are tender.

Cool pie in pan for 5 minutes. Place serving plate over pie, and flip to invert, being careful not to come in contact with molten sugar. If some of the nuts stick to the pan, remove them with a knife, and place on pie. Allow to cool for 1 hour.