Smithsonian FOOD HISTORY | COOKING UP HISTORY

Buttered Pecans

Featured on the April 6th, 2018 demonstration with Chef Lynne Just, "Exploring the Chesapeake Region."

Buttered pecans are a key ingredient in the recipe for Lord Baltimore cake. See recipes for Lord Baltimore Cake and White Frosting.

Buttered Pecans
Yield: 1 cup

Ingredients

1 cup finely chopped pecans
1 tablespoon butter, melted

Directions

Preheat oven to 350°.

On a small rimmed baking sheet, combine pecans, butter, and salt. Bake, stirring occasionally, until pecans are toasted, approximately 6 minutes. Let cool completely.

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