

- Preparation Time: 20 minutes
- Baking Time: 55 to 60 minutes
- Resting & Cooling Time: 30 minutes
- Total Time: 1 hour 50 minutes
- Yield: 1 Standard Loaf (approx. 10 to 12 slices)
- Recipe Intensity / Skill Level: Easy / Beginner-Friendly (Requires simple bowl mixing, minimal technique, and basic oven monitoring).

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Equipment Needed

Before starting, ensure you have the following kitchen tools ready:

- 9×5-inch loaf pan
- Parchment paper or non-stick cooking spray
- Skillet (for dry-toasting pecans)
- Large mixing bowl and medium mixing bowl
- Rubber spatula and wire whisk
- Measuring cups and spoons
- Toothpick or cake tester
- Wire cooling rack

Ingredients Breakdown

For the Pecan Streusel & Top Crust

- 1 cup raw pecan halves, roughly chopped (divided: 3/4 cup for batter, 1/4 cup for

topping)

- 2 tablespoons unsalted butter, melted
- 2 tablespoons light brown sugar, packed
- 1/2 teaspoon ground cinnamon

For the Main Bread Batter

- 2 cups all-purpose flour, spooned and leveled
- 1 cup granulated white sugar
- 1/2 cup dark brown sugar, packed
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon fine sea salt
- 1 teaspoon ground cinnamon

- 1/4 teaspoon ground nutmeg (optional, for warm Southern flavor)
- 2 large eggs, at room temperature
- 1/2 cup unsalted butter, melted and slightly cooled
- 1 cup full-fat buttermilk, at room temperature
- 2 teaspoons pure vanilla extract

Step-by-Step Baking Instructions

1.Preheat and Prepare:Set oven to 350°F (175°C).

Position an oven rack in the center position and preheat your oven to 350°F (175°C). Grease a standard 9×5-inch loaf pan generously with butter or non-stick cooking spray. Line the bottom and longer sides with parchment paper, leaving an overhang on the sides to easily lift the finished loaf out later.

2.Toast the Pecans:Intensity: Medium | Time: 5 minutes.

Place the chopped pecans in a dry skillet over medium heat. Toast for 4 to 5 minutes, stirring constantly, until they become fragrant and turn a rich golden brown. Be vigilant, as nuts can burn quickly. Remove immediately from heat and transfer to a cold plate to stop the cooking process. Set aside 1/4 cup of toasted pecans for the topping.

3.Mix Dry Ingredients:Intensity: Low | Time: 3 minutes.

In a large mixing bowl, whisk together the all-purpose flour, granulated sugar, dark brown sugar, baking powder, baking soda, sea salt, ground cinnamon, and ground nutmeg. Whisk

thoroughly to break up any lumps in the brown sugar and ensure even distribution of the leavening agents.

4. Whisk Wet Ingredients: Intensity: Low | Time: 3 minutes.

In a separate medium bowl, whisk the two room-temperature eggs until smooth. Add the melted butter, room-temperature buttermilk, and pure vanilla extract. Whisk vigorously until the wet ingredients are completely emulsified and uniform in texture.

5. Combine Wet and Dry: Intensity: Low (Careful not to overmix) | Time: 2 minutes.

Pour the liquid mixture into the bowl with the dry ingredients. Using a rubber spatula, fold the mixture together gently just until combined. Stop folding when a few small streaks of flour remain visible. Gently fold in 3/4 cup of the toasted pecans. *Crucial Tip:* Do not overmix the batter; overworking the gluten produces a tough, dense bread rather than a tender crumb.

6. Assemble the Pecan Streusel Top: Intensity: Low | Time: 2 minutes.

Pour the thick batter into your prepared loaf pan and smooth the top evenly with your spatula. In a tiny bowl, mix the reserved 1/4 cup toasted pecans, 2 tablespoons light brown sugar, 2 tablespoons melted butter, and 1/2 teaspoon cinnamon. Scatter this streusel topping evenly over the surface of the batter, pressing down very lightly with your fingertips so it adheres.

7. Bake to Perfection: Intensity: Medium (Oven Monitoring) | Time: 55-60 minutes.

Place the loaf pan in the center of the preheated oven. Bake for 55 to 60 minutes. At the 35-minute mark, check on the bread: if the top is browning too quickly, tent a piece of aluminum foil loosely over the top of the pan for the remaining time. The bread is done when a wooden toothpick inserted into the thickest part of the center comes out clean or with a few moist crumbs attached (no wet batter).

8. Cool, Slice, and Serve: Intensity: Low | Time: 30 minutes.

Transfer the loaf pan to a wire cooling rack and allow the bread to cool inside the pan for 15

minutes. Use the parchment paper handles to lift the loaf out of the pan, transferring it directly onto the cooling rack to cool for another 15 to 20 minutes before slicing. Slice with a serrated bread knife for clean, beautiful pieces.

Pro Baking Tips for Success

- 1. Room Temperature Ingredients: Make sure your eggs and buttermilk are at room temperature. Cold ingredients can cause melted butter to solidify prematurely, resulting in uneven batter texture.
- 2. Substitutions for Buttermilk: If you don't have buttermilk on hand, pour 1 tablespoon of fresh lemon juice or white vinegar into a liquid measuring cup, fill it to the 1-cup line with whole milk, stir, and let sit for 5 minutes before using.
- 3. Storage Instructions: Wrap cooled leftover bread tightly in plastic wrap or store in an airtight container at room temperature for up to 4 days. You can also slice the bread, wrap individual slices in foil, and freeze for up to 3 months. Reheat slices in a toaster or low oven before serving.

Detailed Nutritional Information

Disclaimer: Nutritional values are estimates based on standard ingredient database calculations per serving (assuming 1 loaf divided into 10 equal slices).

Nutritional Component Value Per Serving (1/10th slice)		% Daily Value (DV)*
Calories	345 kcal	—
Total Fat	16.5 g	21%

Nutritional Component Value Per Serving (1/10th slice)		% Daily Value (DV)*
<i>Saturated Fat</i>	7.5 g	38%
<i>Trans Fat</i>	0.2 g	—
Cholesterol	55 mg	18%
Sodium	210 mg	9%
Total Carbohydrates	46 g	17%
<i>Dietary Fiber</i>	1.8 g	6%
<i>Total Sugars</i>	27 g	—
Protein	4.5 g	9%
Vitamin D	0.4 mcg	2%
Calcium	52 mg	4%
Iron	1.4 mg	8%
Potassium	98 mg	2%