Maple Pecan Butter

Ingredients

2 cups pecc 1/4 cup maple syrup 1/2 tsp cinnamon

1/8 tsp dried ginger

half-pint mason jars optional: sprinkle of sea salt

Directions

- 1. Preheat oven to 350 degrees F.
- 2. Place pecans on a baking sheet and toast for 6-8 minutes, watching to ensure they don't burn
 3. Add pecans to a food processor and process until
- smooth (about 2-3 minutes). Scrape down the sides
- 4. Add maple syrup and spices and continue processing until mixture blends together. The maple syrup will make the mixture thicken but keep processing until it
- 5. Add contents to your mason jar and seal lid.

Will keep for up to 1 month on the counter and even longer in fridge.

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