

Pecan Streusel

This is one of our favorite toppings for our Sweet Croissant Bread Pudding. It's sweet, salty and nutty, and we like plenty of it, so this makes a fairly generous batch. Use as much or as little as you like, and measure with your heart.



It's also great on baked apples, fruit crumbles, Danish, cookies and plenty of other things, so add it before baking. And it freezes well. Make a double batch if you want to keep some on hand.

Ingredients

- 1/2 cup all-purpose flour
- 1 cup roughly chopped pecans
- 1/4 cup packed light brown sugar
- 3/4 teaspoon cinnamon
- 1/4 teaspoon kosher salt
- 1/4 cup cold unsalted butter, cubed

Directions

1. Combine the flour, pecans, brown sugar, cinnamon and salt.
2. Cut in the cold butter with a fork or pastry cutter.
3. Once most of the butter is incorporated, use your hands to continue the process by pinching the mixture together with your fingers. All the dry ingredients will be mixed in and the streusel will form small irregular pieces about the size of peas when done.
4. Sprinkle over the bread pudding before baking, using as much as you like.
5. Freeze any extra for another day or recipe.

Recipe can be doubled.

