



Introduction

Baking therapy at its finest with this amazing Chocolate Pecan Loaf! $\square\square$ Indulging in a slice



of this delectable loaf can truly brighten any day. The rich combination of chocolate and the crunchy texture of pecans creates a perfect harmony that is both comforting and irresistible. Whether enjoyed with a cup of coffee or as an after-dinner treat, this Chocolate Pecan Loaf is sure to become a favorite in your baking repertoire.

Detailed Ingredients with measures

1 1/2 cups all-purpose flour
1 cup granulated sugar
1/2 cup cocoa powder
1 teaspoon baking soda
1/2 teaspoon salt
1 cup buttermilk
1/2 cup vegetable oil
2 large eggs
1 teaspoon vanilla extract
1 cup pecans, chopped
1/2 cup dark chocolate chips

For the Ganache: 1/2 cup heavy cream 1/2 cup dark chocolate, chopped

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cooking Time: 60 minutes Total Time: 75 minutes Yield: 10 servings

Prepare to embark on a delightful baking journey that will fill your kitchen with soothing aromas and produce a loaf that's both visually stunning and mouth-wateringly delicious.



Enjoy every slice of your spectacular Chocolate Pecan Loaf!



Philly Steak Cheese Fries



Detailed Directions and Instructions Click next page below