

Pecan Pie Muffins by Lynn's Recipes



Lynn demonstrates a delicious Pecan Pie Muffin. They are very rich, chewy and delicate. Makes 9 muffins. Adapted from Trisha Yearwood and a lot of Pinterest posts.

Ingredients:

- 1 cup chopped pecans
- 1 cup brown sugar, packed
- $\frac{1}{2}$ cup all purpose flour
- 2 large eggs
- $\frac{2}{3}$ cup butter, melted

Preheat oven to 350°. Place cupcake liners in muffins cups and spray with nonstick cooking spray. It is important to spray the cupcake liners to keep the muffins from sticking when the paper is peeled away from the liners.

In a large bowl, combine the pecans, sugar and flour. Make a well in the center of the mixture.

In a separate bowl, beat the eggs and melted butter. Pour the egg mixture into the well in the dry ingredients, stirring just until moistened.

Spoon the batter into the cups, filling 2/3 full. An ice cream scoop works well for this task. Bake the muffins for 20 minutes, or until a toothpick comes out clean when inserted in a muffin. Remove the muffins from the pans immediately and cool on wire racks.

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