



Pecan Pie Muffins

Ingredients:

1 cup packed light brown sugar
1/2 cup all-purpose flour
2 cups chopped pecans
2/3 cup butter, softened
2 eggs, beaten

Instructions:

Preheat oven to 350 degrees F. Grease muffin cups generously, I use Bakers Joy. Grease them well or they WILL stick. In medium bowl, stir together brown sugar, flour and pecans. In a separate bowl, beat the butter and eggs together. Stir in dry ingredients just until combined.



Spoon batter into muffin cups about 2/3 full. Bake for 12-13 minutes for mini muffins or 15-17 minutes for regular size muffins. Run a knife around the edge of each muffin and pop it out:)