

# Pecan Pie Muffins

Submitted by Sue Lazar



1 cup brown sugar  
½ cup flour  
2 cup chopped pecans  
2/3 cup butter; softened  
2 eggs, beaten

Preheat oven to 350°. Generously grease a 12-cup muffin tin, or a 24-cup mini-muffin pan. Grease very well because these will stick otherwise!

In a 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.

