

These Pecan Pie Brownies Are My Ultimate Fall Dessert-Goosey, Crunchy, and Seriously Addictive

Pecan Pie Brownies: The Ultimate Fall Indulgence



OVEN
350°F

TIME
15 min

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INGREDIENTS

- 1 cup unsalted butter
- 2 cups granulated sugar
- 4 large eggs
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour
- 1 cup cocoa powder
- 1/2 teaspoon salt
- 1 cup chopped pecans
- 1 cup corn syrup
- 1 cup brown sugar

DIRECTIONS

1. Preheat your oven to 350°F (175°C) and grease a 9x13 inch baking pan.
2. In a large saucepan, melt the butter over medium heat. Remove from heat and stir in the granulated sugar, eggs, and vanilla.
3. Add the flour, cocoa powder, and salt, mixing until just combined.
4. Pour the brownie batter into the prepared pan and spread it evenly.
5. In a separate bowl, mix the corn syrup, brown sugar, and chopped pecans. Pour this mixture over the brownie batter.
6. Bake for 30-35 minutes, or until the edges are set and the center is slightly gooey.
7. Allow to cool before cutting into squares and serving.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/these-pecan-pie-brownies-are-my-ultimate-fall-dessert-goosey-crunchy-and-seriously-addictive/>