

Goopy Pecan Pie Bubble Up Bake - Perfect for Holidays and Crowds

Pecan Pie Bubble Up: Sticky, Sweet, and Packed with Southern Charm



OVEN
350°F

TIME
50 min

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INGREDIENTS

- 1 1/2 cups light corn syrup
- 3/4 cup light brown sugar, packed
- 1/2 cup salted butter, melted
- 3 large eggs
- 2 tsp vanilla extract
- 2 (6 oz) cans Pillsbury Grands Homestyle biscuits
- 1 1/2 cups chopped pecans
- 1/4 cup powdered sugar
- 1 tbsp milk

DIRECTIONS

- 1.** Preheat the Oven: Set your oven to 350°F (175°C) and spray a 9x13-inch baking dish with nonstick spray. Set aside.
- 2.** Make the Filling: In a large bowl, whisk together the corn syrup, brown sugar, melted butter, eggs, and vanilla until smooth.
- 3.** Prep the Biscuits: Cut each biscuit into 8 pieces. Toss the pieces into the bowl along with the chopped pecans. Gently fold everything together to coat in the sticky filling.
- 4.** Assemble and Bake: Pour the mixture into the prepared baking dish and spread evenly. Bake for 45-50 minutes, until the top is golden brown and the edges are bubbly. The center should still jiggle slightly-this is key for a gooey finish.
- 5.** Pro tip: If it starts to brown too fast, loosely tent with foil in the last 10-15 minutes.
- 6.** Cool and Glaze: Let the bubble up cool on a wire rack for 20 minutes-this helps the filling set. Then, whisk together the powdered sugar and milk to make a glaze and drizzle over the warm bake.
- 7.** Serve and Enjoy: Scoop, serve, and prepare for recipe requests. It's even better with a scoop of vanilla ice cream or a dollop of whipped cream!

TIPS FOR SUCCESS

Use different biscuit varieties for a flavor twist-try buttermilk or flaky layers.
Add a splash of bourbon or maple syrup to the filling for a grown-up touch.

This can be made ahead and gently reheated before serving.

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

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