

Goosey Pecan Pie Brownies - A Dessert Mashup You'll Love

Pecan Pie Brownies Recipe ??



OVEN
325°F

TIME
30 min

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INGREDIENTS

For the Brownie Layer:

1 (18 to 20-ounce) box "Family"-sized brownie mix, plus ingredients listed on the box

Cooking spray

For the Pecan Pie Topping:

2 cups pecans, coarsely chopped

4 tablespoons (½ stick) unsalted butter

1/3 cup packed light brown sugar

1/3 cup light corn syrup

2 tablespoons heavy cream

¾ teaspoon vanilla extract

½ teaspoon kosher salt

Flaky salt for sprinkling (optional)

DIRECTIONS

- 1.** Prep Your Pan: Preheat oven to 325°F. Coat a 9-inch square baking pan with cooking spray and line it with parchment, making sure it overhangs for easy lifting later.
- 2.** Bake the Brownie Base: Prepare brownie mix as directed on the package. Pour batter into the lined pan and smooth the top. Bake for about 30 minutes, or until the top is set and a toothpick inserted in the center comes out clean.
- 3.** Make the Pecan Pie Topping: While the brownies bake, coarsely chop pecans. In a saucepan, combine butter, brown sugar, corn syrup, heavy cream, vanilla, and salt. Bring to a gentle boil over medium heat, then simmer for 2-3 minutes while stirring.
- 4.** Remove from heat and stir in the chopped pecans until fully coated.
- 5.** Layer and Finish Baking: Once brownies are baked, remove them from the oven and increase the temperature to 350°F. Spoon the pecan topping evenly over the brownie layer.
- 6.** Return to oven and bake for another 25-30 minutes, until the topping is bubbly all over.
- 7.** Cool and Serve: Let cool on a wire rack for at least 1½ hours. Once set, lift out using the parchment edges and slice into squares. Sprinkle with flaky salt if you're feeling fancy.

TIPS FOR SUCCESS

Don't skip the parchment paper -it makes removal and cleanup a breeze.

Let the brownies cool completely before slicing for the cleanest cuts.

Use a serrated knife for best results when cutting through the sticky topping.

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

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