

## Easy Pecan Pie Muffins: Sweet, Nutty & Delicious Breakfast Treat

pecans, brown sugar, flour, eggs, and melted butter



**OVEN**  
**350°F**

**TIME**  
**20-25 min**

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### INGREDIENTS

- 1 cup pecans, chopped
- 1 cup brown sugar, firmly packed
- 1/2 cup all-purpose flour
- 2 large eggs, beaten until foamy
- 1/2 cup butter, melted (unsalted recommended)

### DIRECTIONS

1. Let's get these delicious : Pecan Pie Muffins baking!
2. Preheat : Oven & Prep Muffin Tin: Preheat your oven to 350°F (175°C). Place foil-baking cups in a standard 12-cup muffin pan. (If you don't have foil cups, grease the muffin tin very well, as these can be sticky).
3. Combine : Dry Ingredients: In a large bowl, combine the 1 cup chopped pecans, 1 cup firmly packed brown sugar, and 1/2 cup all-purpose flour. Stir well to mix all these ingredients. Create a "well" (a small indentation) in the center of the mixture.
4. Prepare : Wet Ingredients: In a separate small bowl, beat the 2 large eggs until they are light and foamy. Stir the foamy eggs together with the 1/2 cup melted butter until well combined.
5. Combine : Batter: Pour the egg and butter mixture into the well of the dry ingredients. Stir just until the dry ingredients are moistened. Be careful not to overmix, as this can make the muffins tough. The batter will be thick and chunky.
6. Fill : Muffin Cups: Spoon the batter evenly into the prepared foil baking cups, filling each about 2/3 full.
7. Bake: Bake in the preheated oven for 20-25 minutes, or until the muffins are golden brown around the edges and cooked through. A toothpick inserted into the center should come out clean (or with a few moist crumbs, but no wet batter).
8. Cool: Remove the muffins from the pans immediately after baking to prevent them from sticking or becoming soggy. Cool them on wire racks. Best served warm with

a cup of coffee.

## SWAPS & NOTES

**Pecans:** Chopped pecans are essential for the classic flavor.

For enhanced flavor, you can lightly toast them in a dry skillet for a few minutes before chopping.

Walnuts could be substituted for a different nutty flavor.

**Brown Sugar:** Firmly packed brown sugar provides moisture and a deep, molasses-like sweetness that's characteristic of pecan pie.

## TIPS FOR SUCCESS

**Firmly Packed Brown Sugar:** This ensures accurate measurement and the right sweetness and moisture.

**Don't Overmix:** Mix the batter just until the dry ingredients are moistened.

Overmixing can lead to a tougher muffin.

**Foil Baking Cups:** These are highly recommended for easy release, as the caramelized sugar can make muffins stick.

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

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