

Pecan Pie Muffins: Easy Fall Breakfast or Dessert

, chopped (halves or pieces are fine)



OVEN
300°F

TIME
20-25 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

1 cup pecans, chopped (halves or pieces are fine)

1 cup brown sugar, firmly packed

1/2 cup all-purpose flour

2 large eggs

1/2 cup butter, melted (unsalted preferred)

Swaps and Notes:

Pecans: Chopped pecans are ideal for even distribution. You can toast them lightly before adding for an even deeper nutty flavor. For more pecan inspiration, check out my [Candied Pecans Recipe](#).

Brown Sugar: Firmly packed brown sugar is crucial for the moisture and caramel-like flavor. Dark brown sugar will give a richer taste.

Flour: All-purpose flour is standard. Spoon and level for accurate measurement.

Eggs: Large eggs help bind the mixture and contribute to the tender texture.

Butter: Melted butter adds richness and flavor.

Unsalted butter is preferred so you can control the salt content.

Optional Enhancements: Vanilla Extract: A teaspoon of vanilla extract could be added with the eggs for extra aroma.

Cinnamon/Nutmeg: A pinch of ground cinnamon or nutmeg (1/4 teaspoon) would enhance the "pie" flavor, especially fitting for fall.

Chocolate Chips: For a different twist, a handful of mini chocolate chips could be folded in with the pecans.

DIRECTIONS

1. Making these delightful : Pecan Pie Muffins is quick and easy, with minimal fuss.
2. Prepare : Muffin Pans: Preheat your oven to 350 degrees F (175 degrees C). Place foil-baking cups (or paper liners, but foil holds shape better) in a standard 12-cup muffin pan. You can also lightly grease the muffin cups if not using liners.
3. Combine : Dry Ingredients & Create Well: In a large mixing bowl, combine the 1 cup chopped pecans, 1 cup firmly packed brown sugar, and 1/2 cup all-purpose flour. Stir these ingredients together with a fork. Make 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.
5. Combine : Wet & Dry: Stir together the beaten eggs and the 1/2 cup melted butter. Pour this wet mixture into the well in the dry ingredients. Stir just until moistened and combined. Be careful not to overmix; overmixing can make the muffins tough.
6. Fill : Muffin Cups: Spoon the batter evenly into the prepared muffin cups, filling each about 2/3 full.
7. Bake: Bake in the preheated oven for 20-25 minutes, or until the tops are golden brown, the centers are set, and a wooden toothpick inserted into the center of a muffin comes out clean or with moist crumbs (not wet batter).
8. Cool: Remove the muffins from the oven. Let them cool in the muffin pans for 2-3 minutes, then carefully remove them from the pans immediately and transfer them to a wire rack to cool completely.

9. Serve: These Pecan Pie Muffins are best served warm, perhaps with a nice hot cup of coffee.

SWAPS & NOTES

Pecans: Chopped pecans are ideal for even distribution. You can toast them lightly before adding for an even deeper nutty flavor.

For more pecan inspiration, check out my Candied Pecans Recipe .

Brown Sugar: Firmly packed brown sugar is crucial for the moisture and caramel-like flavor.

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

Original recipe: <https://chefmaniac.com/pecan-pie-muffins-easy-fall-breakfast-or-dessert/>