

## Pecan Pie Muffins: A Holiday Breakfast Dream

1 cup packed light brown sugar



**OVEN**  
**325°F**

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

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**Recipe Card**

**SAVE**  
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### INGREDIENTS

1 cup packed light brown sugar

1/2 cup all-purpose flour

2 cups chopped pecans

2/3 cup butter, softened

2 eggs, beaten

1/2 teaspoon vanilla extract

Swaps and Notes:

**Brown Sugar:** Packed light brown sugar is key for that moist, caramel-like flavor. Dark brown sugar would also work and would give you an even richer taste.

**Pecans:** Chopped pecans are a must! You can toast them lightly before adding them for an even deeper, nuttier flavor.

**Butter:** Make sure your butter is softened to room temperature. This will help it cream together with the sugar and eggs properly.

**Vanilla Extract:** Don't skip the vanilla! It enhances all the other flavors and adds a beautiful aroma.

Step-by-Step Instructions:

**Preheat and Prep:** Preheat your oven to 325°F (160°C). Grease and flour a mini muffin tin, or use paper liners. This recipe works best in a mini muffin tin, as it gives you a higher pecan-to-muffin ratio, making them more like little bites of pie.

**Mix the Base:** In a large bowl, cream together the softened butter and packed light brown sugar until they are light and fluffy.

**Add the Wet Ingredients:** Beat in the eggs and vanilla extract until well combined.

**Fold in the Dry Ingredients:** Gently fold in the all-purpose flour until just incorporated. Be careful not to overmix.

**Add the Pecans:** Stir in the chopped pecans. The batter will be very thick and full of pecans.

**Fill the Muffin Tins:** Spoon the mixture into the prepared muffin tins, filling each one about two-thirds of the way full.

**Bake:** Bake for 20-25 minutes, or until the tops are golden brown and a toothpick inserted into the center comes out clean.

**Cool and Serve:** Let the muffins cool in the tin for a few minutes before transferring them to a wire rack to cool completely.

**Tips for Success:**

**Use a Mini Muffin Tin:** While you can use a standard muffin tin, a mini muffin tin is highly recommended. It makes them the perfect bite-sized treat.

**Don't Overbake:** These muffins can go from perfectly baked to dry quickly. Watch them closely after the 20-minute mark.

**Prep the Tin Well:** Make sure your muffin tin is well-greased and floured, or use paper liners, as the sticky, sugary batter can make them prone to sticking.

**Toast the Pecans (Optional):** Toasted pecans add a deep, nutty flavor that really elevates these muffins. You can toast them in a dry skillet over medium heat for a few minutes until they are fragrant.

**Serving Suggestions and Pairings:**

**Nutritional Information (per serving, approximate):**

Calories: 150 kcal

Carbohydrates: 15g

Protein: 2g

Fat: 10g

Saturated Fat: 4g

Cholesterol: 25mg

Sodium: 60mg

Fiber: 1g

## DIRECTIONS

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13. **Serving Suggestions and Pairings:** These Pecan Pie Muffins are perfect on their own, but they are also delicious with a dusting of powdered sugar or a simple caramel drizzle. Serve them with a hot cup of coffee, a warm cup of tea, or a glass of milk. They're a fantastic addition to a holiday dessert spread, alongside other treats like my favorite make-ahead pecan pie bars or some easy pumpkin spice muffins.
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21. **Fiber:** 1g
22. **Sugar:** 12g
23. **Disclaimer:** Nutritional values are estimates and can vary based on specific ingredients and portion sizes.
24. **Storage and Leftover Tips:** Store these muffins in an airtight container at room temperature for up to 3 days. They will stay moist and delicious. For longer storage, you can freeze them for up to 2 months. Thaw them at room temperature for about 30 minutes before serving.
25. **More Recipes You'll Love:** If you enjoy baking and creating delicious treats from scratch, you might also like these other recipes:

## SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/pecan-pie-muffins-a-holiday-breakfast-dream/>