

## Bite-Sized Bliss: New Orleans-Style Pecan Pie Muffins You Need to Bake

New Orleans Pecan Pie Muffins: The Goopy Southern Treat



**TIME**  
**30 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

#### Swaps and Notes:

**Nuts:** While pecans are traditional, you can substitute up to half of them with walnuts or even a mixture of nuts for a different flavor profile.

**Butter:** Salted butter can be used, but omit a pinch of salt from the recipe if you do. Make sure it is truly softened for a smooth batter.

**Sweetener:** You can use dark brown sugar for an even deeper, more molasses-heavy flavor.

**Make it Mini:** This recipe works beautifully in a mini-muffin tin! Reduce the baking time to about 10-12 minutes.

#### Step-by-Step Instructions:

**Prep the Oven and Pan:** Preheat your oven to 350°F (175°C). This is crucial for a quick, even bake. Generously grease a standard 12-cup muffin tin. Pecan pie filling is sticky, so don't skimp on the grease!

**Combine Dry Ingredients:** In a medium bowl, whisk together the brown sugar, flour, and chopped pecans. Make sure the flour is evenly distributed.

**Mix Wet Ingredients:** In a separate, larger bowl, beat together the softened butter and beaten eggs until smooth and well combined.

**Combine Everything:** Gently stir the dry ingredients into the wet mixture until they are just combined. The key is to not over-mix—a few streaks of dry mix are fine. Over-mixing will develop the flour's gluten and result in a tougher, less goopy muffin.

**Fill and Bake:** Spoon the batter into the prepared muffin cups, filling each one about two-thirds full.

**Bake:** Bake for 15-17 minutes, or until the tops are golden brown and the centers are set, but still slightly jiggly. Remember, a little under-baking is the secret to that classic gooey pecan pie center.

**Cool and Serve:** Allow the muffins to cool in the pan for 5 minutes before carefully removing them. They are best served warm or at room temperature.

**Tips for Success:**

**Don't Forget the Grease:** I cannot stress this enough. Pecan pie filling is sugar-based and will stick to the pan mercilessly. Use a non-stick spray with flour or butter/shortening and a dusting of flour.

**The Gooeier the Better:** For that ultimate gooey texture, take them out of the oven when the edges are set and golden, but the center still looks slightly soft or glossy.

**Use Room Temperature Ingredients:** Having your butter and eggs at room temperature helps them emulsify (mix smoothly) with the other ingredients, leading to a better, more uniform texture.

**Serving Suggestions and Pairings:**

**Beverages:** Serve them with a strong cup of coffee or, for a Southern flair, a tall glass of iced tea.

**Savory Pairings:** They are excellent alongside a savory brunch dish. Try them with a slice of thick-cut bacon or a side of scrambled eggs.

**For Dessert:** If you're using these as a dessert item, consider pairing them with another decadent treat like [The Best Peanut Butter Brownies I've Ever Made](#) (and I've Made a Lot) or a slice of [This Chocolate Chip Banana Bread is My Favorite Way to Use Up Overripe Bananas](#).

**Nutritional Information (Per Serving):**

**Yields:** 12 muffins

**Calories:** Approx. 260 Calories

**Protein:** Approx. 3g

**Fat:** Approx. 18g

**Carbohydrates:** Approx. 24g (Values are estimated and can vary based on specific ingredients and size.)

**Storage and Leftover Tips:**

**Room Temperature:** Store them in an airtight container at room temperature for up to 3 days.

**Refrigerated:** They can be kept in the fridge for up to 5 days.

**Freezing:** For longer storage, flash-freeze the cooled muffins on a baking sheet, then transfer them to a freezer-safe bag or container. They will last for up to 3 months. Thaw overnight in the fridge or quickly reheat in the microwave.

Reheating: To revive that fresh-baked gooiness, pop a muffin in the microwave for 10-15 seconds or warm it in a 300°F oven for 5 minutes.

More Recipes You Will Love:

For another fantastic pecan dessert, try my [These Pecan Pie Bars are My Favorite Make-Ahead Holiday Dessert](#).

If you're craving more Southern comfort, nothing beats a bowl of [This Cajun Chicken Sausage Gumbo is My Favorite Bowl of Southern Comfort](#).

## DIRECTIONS

1. This recipe comes together with minimal fuss, making it perfect for a beginner baker.
2. Prep the : Oven and Pan: Preheat your oven to 350°F (175°C). This is crucial for a quick, even bake. Generously grease a standard 12-cup muffin tin. Pecan pie filling is sticky, so don't skimp on the grease!
3. Combine : Dry Ingredients: In a medium bowl, whisk together the brown sugar, flour, and chopped pecans. Make sure the flour is evenly distributed.
4. Mix : Wet Ingredients: In a separate, larger bowl, beat together the softened butter and beaten eggs until smooth and well combined.
5. Combine : Everything: Gently stir the dry ingredients into the wet mixture until they are just combined. The key is to not over-mix-a few streaks of dry mix are fine. Over-mixing will develop the flour's gluten and result in a tougher, less gooey muffin.
6. Fill and : Bake: Spoon the batter into the prepared muffin cups, filling each one about two-thirds full.
7. Bake: Bake for 15-17 minutes, or until the tops are golden brown and the centers are set, but still slightly jiggly. Remember, a little under-baking is the secret to that classic gooey pecan pie center.
8. Cool and : Serve: Allow the muffins to cool in the pan for 5 minutes before carefully removing them. They are best served warm or at room temperature.
9. Tips for Success: Don't Forget the Grease: I cannot stress this enough. Pecan pie filling is sugar-based and will stick to the pan mercilessly. Use a non-stick spray with flour or butter/shortening and a dusting of flour.

10. The : Gooeier the Better: For that ultimate gooey texture, take them out of the oven when the edges are set and golden, but the center still looks slightly soft or glossy.
11. Use : Room Temperature Ingredients: Having your butter and eggs at room temperature helps them emulsify (mix smoothly) with the other ingredients, leading to a better, more uniform texture.
12. Serving Suggestions and Pairings: These muffins are spectacular on their own, but a warm drizzle of caramel sauce or a dollop of vanilla ice cream takes them over the top.
13. Beverages: Serve them with a strong cup of coffee or, for a Southern flair, a tall glass of iced tea.
14. Savory : Pairings: They are excellent alongside a savory brunch dish. Try them with a slice of thick-cut bacon or a side of scrambled eggs.
15. For : Dessert: If you're using these as a dessert item, consider pairing them with another decadent treat like The Best Peanut Butter Brownies I've Ever Made (and I've Made a Lot) or a slice of This Chocolate Chip Banana Bread is My Favorite Way to Use Up Overripe Bananas.
16. Nutritional Information (Per Serving): Yields: 12 muffins
17. Calories: Approx. 260 Calories
18. Protein: Approx. 3g
19. Fat: Approx. 18g
20. Carbohydrates: Approx. 24g (Values are estimated and can vary based on specific ingredients and size.)
21. Storage and Leftover Tips: Pecan Pie Muffins store beautifully, making them great for meal prep or future cravings.
22. Room : Temperature: Store them in an airtight container at room temperature for up to 3 days.
23. Refrigerated: They can be kept in the fridge for up to 5 days.
24. Freezing: For longer storage, flash-freeze the cooled muffins on a baking sheet, then transfer them to a freezer-safe bag or container. They will last for up to 3 months. Thaw overnight in the fridge or quickly reheat in the microwave.
25. Reheating: To revive that fresh-baked gooiness, pop a muffin in the microwave for 10-15 seconds or warm it in a 300°F oven for 5 minutes.

## SWAPS & NOTES

Packed Light Brown Sugar 1 cup Essential for that deep molasses flavor and gooey texture.

All-Purpose Flour ¾ cup Just enough to bind the ingredients.

Chopped Pecans 2 cups The star of the show!

Unsalted Butter Softened to room temperature.

## TIPS FOR SUCCESS

Don't Forget the Grease: I cannot stress this enough.

Pecan pie filling is sugar-based and will stick to the pan mercilessly.

Use a non-stick spray with flour or butter/shortening and a dusting of flour.

The Gooeier the Better: For that ultimate gooey texture, take them out of the oven when the edges are set and golden, but the center still looks slightly soft or glossy.

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

Original recipe: <https://chefmaniac.com/bite-sized-bliss-new-orleans-style-pecan-pie-muffins-you-need-to-bake/>