

Brownie Pecan Pie: The Rich, Gooey Dessert Mashup Everyone Loves

1 box brownie mix, plus ingredients called for on the box



BROWNIE PECAN PIE

You Will Need

1 unbaked pie crust
1 box brownie mix
1 cup chopped pecans

OVEN
350°F

TIME
45 to 55 min

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INGREDIENTS

- 1 unbaked pie crust
- 1 box brownie mix, plus ingredients called for on the box
- 1 cup chopped pecans
- 1/2 cup corn syrup
- 1/2 cup sugar
- 2 eggs
- 1/4 cup butter, melted
- 1 teaspoon vanilla extract

DIRECTIONS

1. Prepare the pie crust: Preheat your oven to 350°F. Place the unbaked pie crust into a pie plate if it is not already fitted, then crimp the edges if desired.
2. Make the brownie batter: Prepare the brownie mix according to the package instructions using the ingredients listed on the box. Pour the brownie batter into the prepared pie crust and spread it evenly.
3. Mix the pecan topping: In a medium bowl, whisk together the chopped pecans, corn syrup, sugar, eggs, melted butter, and vanilla extract until fully combined.
4. Add the topping: Carefully spoon or pour the pecan mixture over the brownie batter. Try to distribute it as evenly as possible across the surface.
5. Bake the pie: Place the pie in the oven and bake for about 45 to 55 minutes, or until the center is mostly set and the top is golden and glossy. If the crust edges begin browning too quickly, cover them loosely with foil.
6. Cool before slicing: Let the pie cool completely before cutting. This step is important because it gives the brownie and pecan layers time to set properly for clean slices.

SWAPS & NOTES

A refrigerated or homemade pie crust both work well here, so use whatever is easiest for you.

Just make sure it is fitted into your pie plate and ready to go before you start filling it.

Any standard brownie mix should work, though a fudgy-style brownie mix is especially good if you want that dense, rich texture.

Prepare the brownie batter according to the box directions before

layering it into the crust.

TIPS FOR SUCCESS

As tempting as it is to cut into this pie while it is still warm, the filling needs time to firm up so the slices hold together.

If you are unsure whether the pie is done, look for a center that is set with just a slight jiggle.

Overbaking can dry out the brownie layer, while underbaking can leave the pecan topping too loose.

Using a pie shield or strips of foil around the edges of the crust can help prevent the crust from getting too dark before the center finishes baking.

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

Original recipe: <https://chefmaniac.com/brownie-pecan-pie-the-rich-gooey-dessert-mashup-everyone-loves/>