

Southern Pecan Pie Muffins

From the Kitchen of [Deep South Dish](#)

Ingredients

- 1/2 cup (1 stick) unsalted butter
- 1 cup light brown sugar, packed
- 2 large eggs
- 1/2 cup all-purpose flour
- 1 cup chopped pecans

Instructions

1. Preheat the oven to 350 degrees F.
2. Line a 12 cup muffin tin with foil muffin liners and spray the liners with Baker's Joy non-stick spray, or use a silicone muffin pan.
3. Cream the butter until smooth; add the sugar and beat until blended.
4. Add the eggs, one at a time, and beat in.
5. Add the flour and the pecans and fold in gently by hand until blended; do not beat.
6. Spoon the batter into the muffin tins a little more than halfway full.
7. Bake at 350 degrees F for about 20 to 25 minutes or until a toothpick inserted into the center muffins comes out clean. Transfer to a cooling rack.

Notes

These are a bit sticky and delicate, so until you make them a few times I advise using paper liners in your muffin tin just for ease of removal. Lightly spray the paper cups with non-stick spray, so that the muffin doesn't try to adhere to the paper, making them crumble when you pull the paper off. Doubles great for 24 muffins.

Variation: May also use dark brown sugar. Do these as bite sized mini-muffins, perfect for parties, but start checking those at about 12-15 minutes. You'll get about 2-1/2 dozen.

Tip: If you aren't using liners, allow the muffins to cool in the pan for about 10 minutes before removing, unless you are making mini-muffins. Remove those as soon as you can easily manage them and set on a cooling rack to finish cooling.

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