

Pecan Pie Muffins

Ingredients:

1 cup of chopped pecans.
1 cup of firmly packed brown sugar.
 $\frac{1}{2}$ cup of flour.
2 large eggs.
 $\frac{1}{2}$ cup of melted butter.

Instructions:

Preheat the oven to 350° and place foil-baking cups in muffin pans.

In a large bowl, mix together the pecans, brown sugar and flour.

Beat the eggs very well and mix in the butter. Pour the eggs over the dry ingredients and mix to combine.

Spoon the batter into cups $\frac{2}{3}$ full and bake for 20 to 25 minutes.

Transfer to wire racks immediately after baking.
Enjoy!

Easy, peasy and sweet! Sometimes I make these pecan pie muffins for breakfast, my children love them so much. Give'em a shot, you will like'em too!