

## Bank Kitchen Recipe: Pecan Pie Mini-muffins



Servings: 2 1/2 dozen    Prep time: 35-45 mins.

*Submitted by Terri*

Ingredients: one (1) cup of packed, brown sugar; 1/2 cup of all-purpose flour; one (1) cup of chopped pecans; two (2) whole eggs; and 2/3 cup of butter.

First, preheat an oven to 350 degrees Fahrenheit. Next, in a large mixing bowl, combine the brown sugar, flour, and pecans. Set aside.

Then, melt the butter (and allow it to cool); beat the eggs in a separate dish and blend with the melted butter.

Next, add the butter-egg mixture to the dry ingredients mixture. Stir together by hand.

Then, using a teaspoon, place batter into a mini-muffin pan filling each tin 2/3 full. Bake at 350 degrees for approx. 20-25 minutes, or until muffins are firm in the center.

Finally, remove the muffins from the oven, and allow them to cool before removing them from the pan. Enjoy!

**Watch this "Bank Kitchen Recipe" being made at [YouTube.com/sbwok](https://www.youtube.com/sbwok)**