

Pecan Pie Brownies

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Everything you love about pecan pie is married with rich fudgy brownies!

Ingredients:

Pecan Topping

1/2 cup butter or margarine
1/4 cup Gold Medal® all-purpose flour
2/3 cup packed brown sugar
1/2 cup corn syrup
2 eggs
1 teaspoon vanilla
3 cups coarsely chopped pecans

Brownies

1 box (1 lb 2.4 oz) Betty Crocker® Original Supreme Premium brownie mix
Water, vegetable oil and eggs called for on brownie mix box (for cakelike brownies)

Directions:

- 1 - Heat oven to 350°F (325°F for dark or nonstick pan). Grease bottom only of 13x9-inch pan with cooking spray or shortening.
- 2 - In 2-quart saucepan, melt butter over medium-low heat. Stir in flour until smooth. Stir in brown sugar, corn syrup and 2 eggs until well blended. Cook 2 to 3 minutes, stirring constantly, until mixture just begins to boil. Remove from heat; stir in vanilla and pecans.
- 3 - Make brownie batter as directed on brownie mix box for cakelike brownies; spread in pan.

Spoon pecan topping evenly over batter.

4 - Bake 33 to 38 minutes or until center is set. Cool completely, about 1 hour. For 36 brownies, cut into 6 rows by 6 rows. If desired, garnish each brownie with a pecan half.

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