

Pecan Mini Muffins

Susie Forsen Blatt

The Church of St. Michael and St. George - St. Louis, MO - 1980

Yield: 24 muffins

1/2 cup butter

2 eggs

1 cup dark brown sugar

1/2 cup flour

1 teaspoon vanilla

1 1/2 cups chopped pecans

Preheat the oven to 350 degrees.

In a bowl, melt the butter. Then cool.

Add the eggs and brown sugar to the butter. Mix by hand.

Add the flour, vanilla and nuts. Mix by hand.

Spray muffin tins with nonstick cooking spray. Fill the cups to the top with batter.

Bake for 20 minutes. (Watch carefully so they don't burn.)

Per Serving (excluding unknown items): 3219 Calories; 223g Fat (60.3% calories from fat); 34g Protein; 296g Carbohydrate; 15g Dietary Fiber; 672mg Cholesterol; 1166mg Sodium. Exchanges: 5 1/2 Grain(Starch); 2 1/2 Lean Meat; 42 1/2 Fat; 14 1/2 Other Carbohydrates.