

PECAN PIE BROWNIES submitted by Shannon Neveaux

40 oz Brownie mix or 2 regular size mixes
(plus ingredients listed on package)

Pecan Pie Filling:

1 c. sugar 1 1/2 c. corn syrup
4 eggs 1/4 c. unsalted butter (melted)
1 1/2 tsp vanilla 2 c. pecans (chopped)

Preheat oven to 350°. Mix brownies according to the package instructions. Pour brownie batter into a greased 13 x 9 in pan and bake for 25-30 min.

If baking in a 12 in. Dutch Oven, take care that batter does not touch the lid. May have to cook a little longer. While baking, combine sugar, syrup, eggs, butter and vanilla. Mix well. Stir in pecans. After 25-30 min, pour the pecan pie filling over brownies. Bake 30-40 min or until the filling is only slightly jiggly in the middle when you move the pan. Let cool completely to room temperature before cutting. This will be 'gooey'! ***For 12 in. Dutch Oven use 25 coals, 17 on top/ 8 on bottom. You may have to replace or add coals for second bake.***



Meeting, Greeting, Cooking & Eating

Gathering on the 2nd Saturday of each
month at Palmetto Island State Park



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