

# Pecan Pie Brownies

## INGREDIENTS

### For Brownies

- 16 Tbsp butter (2 sticks)
- 6 oz unsweetened baking chocolate
- 1 1/2 cup [yes sweetener](#) or [gentle sweet](#)
- 2 doonks (1/16 tsp) [pure stevia extract](#)
- 4 large eggs
- 1/2 tsp [Caramel Extract](#)
- 1/2 tsp [mineral salt](#)
- 1/2 cup [Oat Fiber](#) or [THM Baking Blend](#)

### For Topping

- 1 recipe of [caramel sauce](#)
- 2 eggs
- 2 tsp [vanilla extract](#)
- 2 doonks (1/16 tsp) [pure stevia extract](#)
- 1/2 tsp [mineral salt](#)
- 3 1/2 c. whole or chopped pecans

## DIRECTIONS

- Preheat oven to 350° and line a 9×13 baking pan with parchment paper and spray with nonstick cooking spray.

- Melt butter and baking chocolate together using either a double boiler or microwave. Watch carefully if using a microwave, working in 10-second increments to prevent burning.
- Remove from heat and whisk in sweetener and stevia.
- Whisk in caramel extract and mineral salt.
- Whisk in eggs one at a time.
- Whisk in oat fiber or baking blend.
- Pour into prepared pan and bake for 20 minutes.
- Meanwhile, make the pecan filling. In a medium bowl, whisk together caramel sauce, eggs, vanilla, stevia, and salt until smooth. Fold in pecans, stirring until they are fully coated in the mixture.
- When brownies have cooked for 20 minutes, remove them from the oven and top them with pecan topping, spreading evenly across the surface of the brownies.
- Return to the oven and bake for 25-30 more minutes, until the pecan mixture is set. Let cool completely, slice, and serve. Leftovers should be kept in the refrigerator but I like these best at room temperature or just barely warm.