

# DINNERLY



## Seasons change, but dessert is forever!

### Pecan Pie Brownies



30-40min



2 Servings

We're FALL-ing in love with this dessert combo of our dreams. You could even say we only have PIES for this decadent love affair between fudgy brownies and caramelly pecan pie. We've got you covered! (2p plan serves 4; 4p plan serves 8)

## WHAT WE SEND

- 3 oz pecans<sup>3</sup>
- 5 oz dark brown sugar (use ½ c + 2 Tbsp)
- 5 oz all-purpose flour (use 2 Tbsp + ⅓ c)<sup>4</sup>
- 5 oz granulated sugar (use ⅔ c)
- 1½ oz cocoa powder (use ½ c)

## WHAT YOU NEED

- 10 Tbsp butter<sup>1</sup>
- 3 large eggs<sup>2</sup>
- kosher salt
- apple cider vinegar

## TOOLS

- rimmed baking sheet
- 8x8-inch baking dish
- medium saucepan

## ALLERGENS

Milk (1), Egg (2), Tree Nuts (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 160kcal, Fat 8g, Carbs 20g, Protein 2g



### 1. Prep pan & melt butter

Preheat oven to 325°F with a rack in the center. Transfer **pecans** to a rimmed baking sheet; bake until fragrant and lightly toasted, 6-8 minutes. Lightly grease an 8x8-inch baking dish. Melt **10 tablespoons butter** in a medium saucepan over medium-high heat, 2-3 minutes. Remove saucepan from heat.



### 4. Assemble brownies

Sprinkle **half of the toasted pecans** over the **batter**. Slowly drizzle the **chilled topping** over the top to create a thin, even layer. Sprinkle with **remaining pecans**.



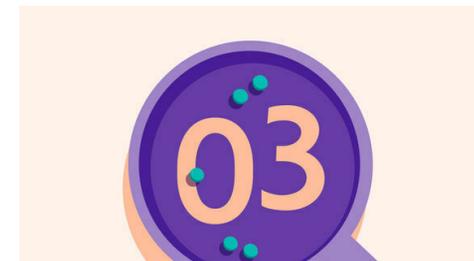
### 2. Make topping

Transfer **2 tablespoons melted butter** to a medium bowl; reserve remaining butter in saucepan for step 3. To bowl with butter, whisk in **½ cup dark brown sugar**, **2 tablespoons flour**, **1 large egg**, and **¼ teaspoon each of salt and vinegar**. Place **topping** in the refrigerator to chill while you make the brownie batter.



### 5. Bake brownies

Bake on center oven rack until **topping** is set and a toothpick inserted into the center comes out with only a few damp crumbs, about 30 minutes. Remove from oven and let cool completely. Cut **pecan pie brownies** into squares. Enjoy!



### 3. Make batter

To **remaining butter** in saucepan, add **⅔ cup granulated sugar** and **2 tablespoons dark brown sugar**, whisking until smooth. Whisk in **2 large eggs**, then add **½ cup cocoa powder**, **⅓ cup flour**, and a **pinch of salt**; stir until just combined. Pour **batter** into prepared baking dish.



### 6. Save it for later!

These brownies freeze beautifully with no need to thaw before enjoying. The sugar and fat create a chewy, fudgy texture that makes for a delicious frozen treat.