

DINNERLY



Pecan Pie Brownies with Caramelized Brown Sugar



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 makes 16 brownies; 4p-plan makes 24—nutrition reflects 1 brownie)

WHAT WE SEND

- 3 (1 oz) pecans ³
- 5 oz dark brown sugar
- 5 oz all-purpose flour ⁴
- 5 oz granulated sugar
- 2 (¾ oz) unsweetened cocoa powder

WHAT YOU NEED

- 10 Tbsp butter, plus more for greasing ²
- 3 large eggs ¹
- kosher salt
- apple cider vinegar (or vinegar of your choice)

TOOLS

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

ALLERGENS

Egg (1), Milk (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 200kcal, Fat 12g, Carbs 23g, Protein 3g



1. Prep ingredients

Preheat oven to 325°F with a rack in the center. Lightly grease an 8x8-inch baking dish.

Transfer **pecans** to a rimmed baking sheet; bake on center oven rack until fragrant and lightly toasted, 6–8 minutes.

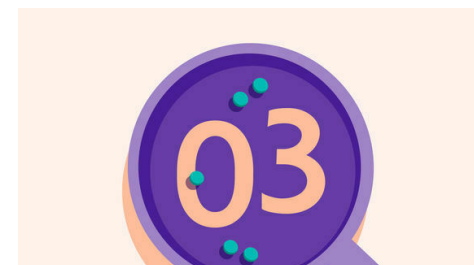
Melt **10 tablespoons butter** in a medium saucepan over medium-high heat, 2–3 minutes. Remove saucepan from heat.



2. Make topping

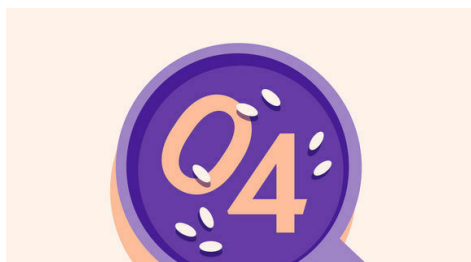
Transfer **2 tablespoons melted butter** to a medium bowl; reserve remaining butter in saucepan for step 3.

To bowl with butter, whisk in **½ cup brown sugar, 2 tablespoons flour, 1 large egg,** and **¼ teaspoon each of salt and vinegar**. Chill **topping** in fridge until step 4.



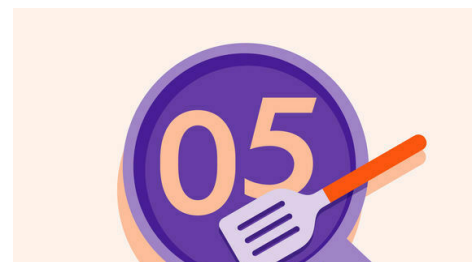
3. Make batter

To **butter** in saucepan, whisk in **¾ cup granulated sugar** and **2 tablespoons brown sugar** until smooth. Whisk in **2 large eggs**. Add **½ cup cocoa powder, ⅓ cup flour,** and **a pinch of salt**; stir until just combined. Pour **batter** into prepared baking dish.



4. Assemble brownies

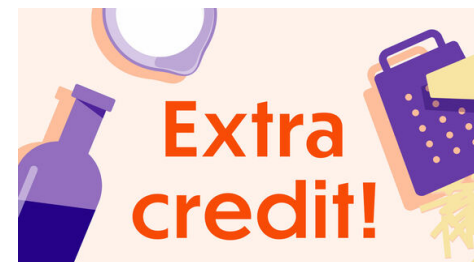
Sprinkle **half of the toasted pecans** over **batter**. Slowly drizzle **chilled topping** over top to create a thin, even layer. Sprinkle with **remaining pecans**.



5. Bake brownies & serve

Bake on center oven rack until **topping** is set and a toothpick inserted into center comes out with a few damp crumbs, about 30 minutes. Let cool completely.

Cut **pecan pie brownies** into squares before serving. Enjoy!



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.