

PECAN-PIE MUFFINS

- 1 cup light brown sugar,
firmly packed**
- ½ cup all-purpose flour**
- ½ cup chopped pecans**
- 2 eggs, beaten**
- ⅔ cup butter, softened**

Preheat oven to 350°F. Line muffin cups with paper muffin liners. In bowl stir together brown sugar, flour and pecans. In separate bowl beat eggs and butter together until smooth. Stir into dry ingredients until just combined. Spoon batter into muffin cups, about $\frac{2}{3}$ full. Bake for 20 to 25 minutes. Cool on wire racks when done.