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Description

Pecan pie brownies combine two irresistible desserts in one delicious treat: rich, fudgy chocolate brownies and a sweet, buttery pecan pie topping. The brownie layer is dense and chocolatey, while the topping adds crunchy pecans, caramel-like sweetness, and a soft, chewy texture.

These decadent brownies are perfect for holidays, family gatherings, potlucks, bake sales, or whenever you want a special homemade dessert. Each square offers a delicious contrast of smooth chocolate, toasted nuts, and gooey sweetness. Serve them on their own or with a scoop of vanilla ice cream for an extra-special dessert.

Can These Pecan Pie Brownies Support Weight Loss Goals?

Pecan pie brownies can fit into a balanced eating routine when enjoyed in moderation. Pecans provide unsaturated fats, some fiber, and minerals, while eggs contribute protein. However, the combination of chocolate, butter, sugar, and syrup makes these brownies an energy-dense dessert.

For a portion-conscious option, cut the brownies into smaller squares and enjoy one as part of your overall eating pattern. You can experiment with reducing the sugar slightly, although changing the amount of sugar or syrup may affect the topping's texture and consistency.

Do Pecan Pie Brownies Fit a High-Protein Lifestyle?

Traditional pecan pie brownies are primarily a carbohydrate- and fat-rich dessert rather than a high-protein recipe. Eggs, pecans, and chocolate contribute some protein, but a typical serving does not provide as much as a protein-focused snack or meal.

To make the dessert more suitable for a higher-protein eating routine, serve a small brownie with plain Greek yogurt or another protein-rich accompaniment. The net carbohydrate content will depend on the recipe, serving size, and any ingredient substitutions.

My Personal Experience

- A delicious combination of two classics: The brownie base delivers rich chocolate flavor, while the pecan topping adds the familiar sweetness of pecan pie. Together, they create a dessert that feels especially indulgent.
- A wonderful mix of textures: The fudgy brownie contrasts with crunchy pecans and a soft, sticky topping. This combination makes every bite interesting and satisfying.
- Perfect for special occasions: These brownies look impressive when cut into neat squares. They work beautifully on holiday dessert tables and party platters.
- Easy to prepare ahead: The brownies can be baked in advance and sliced once completely cool. This makes them convenient for gatherings and dessert boxes.

Perfect For

- Chocolate dessert recipes
- Pecan dessert lovers

- Holiday baking
- Thanksgiving-inspired desserts
- Christmas dessert platters
- Potlucks and family gatherings
- Homemade edible gifts
- Bake sales and parties
- Sweet treats for weekend baking
- Dessert tables and celebrations

Why You'll Love This Recipe

- Two desserts in one: The combination of chocolate brownies and pecan pie topping brings together two beloved flavors in a single dessert.
- Rich, fudgy brownie base: Butter, chocolate, and cocoa create a dense, moist texture that pairs beautifully with the topping.
- Sweet and crunchy topping: Pecans add nutty flavor and a satisfying crunch to the gooey caramel-like layer.
- Great for sharing: One pan makes multiple squares, making this recipe convenient for family gatherings and celebrations.
- Make-ahead friendly: The brownies can be prepared before an event, allowing the topping to set for easier slicing.
- Customizable flavor: A little vanilla, a pinch of salt, or a small amount of espresso powder can enhance the chocolate and pecan flavors.

Common Mistakes to Avoid

1. Overbaking the brownie base: Overbaking can make the brownies dry and crumbly. Begin checking near the end of the recommended baking time; the brownie layer should remain moist.
2. Using a topping that is too runny: Incorrect ingredient measurements or insufficient baking can prevent the pecan layer from setting. Measure the syrup, sugar, and eggs carefully.
3. Adding the topping too early: If the brownie base is extremely underbaked, the two layers may not set evenly. Follow the recipe's layering and baking instructions.
4. Cutting the brownies while hot: The topping needs time to cool and firm up. Allow the pan to cool completely before slicing.
5. Burning the pecans: Pecans can become bitter if exposed to excessive heat. Watch the topping during the final stage of baking.

6. Overmixing the brownie batter: Excessive mixing after adding flour can create a tougher texture. Mix only until the dry ingredients are incorporated.

Required Equipment

- Mixing bowls: Keep the brownie batter and pecan topping ingredients organized.
- Measuring cups and spoons or a kitchen scale: Help ensure accurate ingredient proportions.
- Whisk: Combines eggs, sugar, and wet ingredients smoothly.
- Rubber spatula: Folds the flour into the batter without excessive mixing.
- Square baking pan: Creates evenly sized brownies with a good balance of base and topping.
- Parchment paper: Helps release the brownies from the pan for easier slicing.
- Oven thermometer: Helps confirm that the oven is at the correct temperature.
- Sharp knife: Cuts clean squares after the brownies have cooled.

Storage Instructions

- Room temperature: If the topping is fully baked and the recipe contains no ingredients requiring refrigeration, store the brownies in an airtight container for up to 2 days in a cool environment.
- Refrigerator: Store in an airtight container for up to 5 days for best quality. Refrigeration helps the topping firm up.
- Freezer: Wrap individual squares tightly and freeze in a freezer-safe container for up to 2–3 months for best quality.
- Thawing: Thaw frozen brownies in the refrigerator or at room temperature while keeping them covered.
- Serving: Allow refrigerated brownies to sit at room temperature briefly before serving for a softer, fudgier texture.
- Avoid moisture: Let the brownies cool completely before storing to reduce condensation and preserve the texture.

Recipe Details

- Prep time: 20 minutes
- Cook time: 35–45 minutes
- Cooling time: 2 hours
- Total time: Approximately 3 hours

- Yield: 16 brownies
- Difficulty: Moderate
- Cuisine: American-inspired
- Best for: Dessert, holidays, parties, and celebrations

Short Description

Pecan pie brownies feature a rich, fudgy chocolate base topped with buttery, caramel-like pecan filling. Sweet, nutty, and deeply chocolatey, these homemade brownies are a delicious choice for holidays, parties, and special occasions.

Ingredients

For the Brownie Layer

- ½ cup (113 g) unsalted butter
- 4 oz (113 g) semisweet chocolate, chopped
- ¾ cup (150 g) granulated sugar
- ¼ cup (50 g) brown sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- ½ cup (65 g) all-purpose flour
- ¼ cup (25 g) unsweetened cocoa powder
- ¼ teaspoon salt

For the Pecan Pie Topping

- 1½ cups (150 g) pecan halves or roughly chopped pecans
- ½ cup (110 g) packed brown sugar
- ⅓ cup (80 ml) light corn syrup
- 2 tablespoons (28 g) unsalted butter, melted
- 2 large eggs
- 1 teaspoon vanilla extract
- ¼ teaspoon salt

Step-by-Step Instructions

1. Preheat the oven: Heat the oven to 350°F (175°C). Line an 8-inch (20 cm) square baking

pan with parchment paper, leaving some overhang to help lift out the brownies.

2. Melt the chocolate and butter: Place the butter and chopped chocolate in a heat-safe bowl. Melt gently in short microwave intervals, stirring between each interval, or use a double boiler. Let the mixture cool slightly.
3. Mix the wet ingredients: Whisk the granulated sugar, brown sugar, eggs, and vanilla into the melted chocolate mixture until smooth.
4. Add the dry ingredients: Sift in the flour, cocoa powder, and salt. Fold gently with a spatula just until combined.
5. Bake the brownie base: Spread the batter evenly in the prepared pan. Bake for approximately 15–18 minutes, until the surface begins to set but the center is not fully baked.
6. Prepare the pecan topping: In a separate bowl, whisk together the brown sugar, corn syrup, melted butter, eggs, vanilla, and salt until well combined. Stir in the pecans.
7. Add the topping: Carefully spoon the pecan mixture over the partially baked brownie base, spreading it evenly.
8. Finish baking: Return the pan to the oven and bake for another 20–27 minutes, or until the pecan topping is set around the edges and the center is no longer liquid. If the pecans brown too quickly, loosely cover the pan with foil.
9. Cool completely: Place the pan on a cooling rack and allow the brownies to cool completely. The topping will continue to firm as it cools.
10. Slice and serve: Lift the brownies out using the parchment paper. Cut into 16 squares with a sharp knife, wiping the blade between cuts for cleaner edges.

Approximate Nutrition Information

Estimated per brownie, assuming the recipe makes 16 servings.

Nutrient	Approximate amount
Calories	300–350
Total fat	19–23 g
Saturated fat	7–9 g
Cholesterol	45–65 mg
Sodium	100–180 mg
Potassium	120–190 mg

Total carbohydrates	30–38 g
Fiber	2–3 g
Net carbohydrates	28–35 g
Sugars	23–30 g
Protein	4–6 g
Calcium	25–45 mg

These nutrition figures are estimates. Actual values depend on the chocolate, syrup, pecans, ingredient brands, and final serving size.

Helpful Notes

- Use good-quality semisweet chocolate for a deep chocolate flavor that balances the sweet topping.
- Toasting the pecans lightly before adding them can enhance their nutty aroma, but let them cool before mixing them into the topping.
- Use room-temperature eggs to help the topping mixture combine evenly.
- Do not overbake the brownie layer during the first stage; it will continue cooking after the pecan topping is added.
- Let the brownies cool completely before cutting. For especially neat squares, chill them briefly before slicing.
- If you prefer a less sweet dessert, use dark chocolate and reduce the sugar in the brownie layer modestly. Large changes to the topping ingredients may affect how it sets.
- For extra flavor, add a pinch of cinnamon to the pecan topping or a small amount of espresso powder to the brownie batter.

Frequently Asked Questions

1. What are pecan pie brownies?

Pecan pie brownies combine a chocolate brownie base with a sweet pecan topping inspired by traditional pecan pie. They offer a mix of fudgy chocolate, crunchy nuts, and a soft, caramel-like filling.

2. Can I make pecan pie brownies ahead of time?

Yes. Bake them a day before serving and allow them to cool completely before storing. Chilling them can make the topping easier to slice neatly.

3. Why is my pecan topping too runny?

The topping may need more baking time, or the ingredient proportions may be off. Allow the brownies to cool completely before deciding whether the topping has set, because it firms as it cools.

4. Can I use walnuts instead of pecans?

Yes. Walnuts can replace pecans in the same approximate quantity, although the flavor and texture will be slightly different.

5. How do I get clean brownie slices?

Let the brownies cool completely, then use a sharp knife. Wipe the blade clean between cuts. Chilling the pan briefly can also help the topping stay in place.

6. Can I freeze pecan pie brownies?

Yes. Once cooled, cut them into squares and wrap each piece individually. Store in a freezer-safe container for up to 2-3 months for best quality.

7. What should I serve with pecan pie brownies?

They pair well with vanilla ice cream, lightly sweetened whipped cream, fresh berries, or a cup of coffee. Because they are rich, small portions are often satisfying.