

Mini Pecan Pies

These are wonderful to have with a cup of coffee or tea, a bridal shower, or any occasion where you want small pick-up treats. They look so good on a tray with the Mini Cheesecakes for an after-dinner treat.

Ingredients

- 1 ½ cups chopped pecans (no need to toast beforehand)
- ¾ cup milk
- ¾ cup corn syrup, light or dark
- ¼ cup butter, softened
- 1½ tsp vanilla
- 4 eggs
- ¾ cup packed brown sugar (light or dark)
- ½ cup baking mix ([our recipe](#))

Heat oven to 350°F. Thoroughly grease mini muffin pans with baking spray or use our [pan release](#).

Instructions

1. Sprinkle large pinches of pecans on bottom of each cup.
2. Place the rest of the ingredients in a blender; cover and blend on high for 15 to 20 seconds until smooth.
3. Pour into each cup on top of pecans until ½ inch from top.
4. Bake until almost firm, 10 to 15 minutes. Do not overbake. Cool thoroughly; store in covered container.

Options

- This recipe will also make 1 large pie (9-inch)

Tips

- The number of tiny pies will never come out the same two times in a row. The important thing is not to overfill the cups.
- Do not use paper cups with these.
- Tiny [tongs](#) are useful when serving these.