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### Mrs. Fields Pecan Pie Brownies

**Ease of Cooking:** Medium Difficulty

**Serving Size:** 24

**Notes:**

These are some unusual brownies, they do not have chocolate in them. They taste like pecan pie.

**Ingredients:**

- 1/2 C. Vegetable Shortening
- 1/2 C. Brown Sugar
- 2 Tbsp. Molasses
- 2 Tbsp. Dark Karo Syrup
- 2 Egg Yolks (beaten)
- 1 1/2 C. Flour
- 1 tsp. Vanilla
- 1/4 tsp. Baking Soda
- 1 tsp. Baking Powder
- 1/4 tsp. Salt
- 1/4 C. Pecan Pieces
- 16 Pecan Halves
- 1 Tbs. Dark Karo Syrup (for pecan halves)

**Preparation:**

Mix pecan halves with 1 tablespoon of dark Karo syrup and set aside.

Beat shortening with brown sugar until creamy. Add molasses, 2 tablespoons dark Karo syrup, and pecan pieces, blend. Beat in egg yolks and vanilla. Measure flour, add baking powder, baking soda, and salt. To batter slowly mix in dry ingredients until all ingredients are blended well.

Place in a 8"x 8" greased baking pan. Top batter with arranged pecan halves that have been mixed with the dark Karo syrup.

Place baking pan in a preheated oven at 350 for 25 - 30 minutes. (if glass baking dish is used bake at 325 for 25 - 30 minutes)

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