Southern Pecan Praline Brownies

Ingredients

1 cup butter
2 ¼ cup brown sugar, firmly packed
2 eggs, lightly beaten
2 teaspoons vanilla
1 ¼ cups flour
2 teaspoons baking powder
1/8 tsp ground salt
2 cups pecans, coarsely chopped
Confectioners Sugar

Directions

1. Preheat oven to 350°. Grease 13 x 9 x 2 inch baking pan.

2. In medium saucepan over low heat, melt butter and brown sugar, stirring constantly.

3. Remove from heat and add eggs and vanilla, and stir until well combined.


5. Pour batter into prepared pan. Bake 25 – 30 minutes, or until brownies begin to pull away from the sides of the pan.

6. Cool completely. Dust with confectioners sugar before serving, if desired.