



# The 1828 Trail Inn

## **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.**
- 4. Add flour, baking powder and salt. Combine well. Stir in pecans.**
- 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.**