



Pecan Pie Supreme Brownies

Pecan Topping

½ cup butter or margarine
¼ cup all-purpose flour
2/3 cup packed brown sugar
½ cup corn syrup
2 eggs
1 teaspoon vanilla
3 cups coarsely chopped pecans

Brownies:

1 box (1 1lb 2.4 oz) triple chunk brownie mix
Water, vegetable oil and eggs called for on brownie mix box.

1. Heat oven to 350 degrees. Grease bottom only of 13 x 9-inch pan with cooking spray or shortening.
2. In a 2-quart saucepan, melt butter over medium-low heat. Stir in flour until smooth. Stir in brown sugar, corn syrup and eggs until well blended. Cook 2 to 3 minutes, stirring constantly, until mixture just begins to boil. Remove from heat; stir in vanilla and pecans.
3. Make brownie batter as directed on brownie mix box for cake like brownies. Spread in pan. Spoon pecan topping evenly over batter.
4. Bake 33 to 38 minutes or until center is set. Cool completely, about one hour. For 36 brownies, cut into 6 rows by 6 rows. May also cut into wedges and served with a dollop of whipped cream.