

Pecan nut muffins

Ingredients

240g butter
225 g brown sugar
120 g SR flour
1 ½ cups chopped pecans
3 eggs, lightly beaten
12 whole pecans

Method

Preheat oven on **4D Hot Air** to 170°C with **Pulse Steam** level 1. Line a muffin tray with wrappers.

Place butter in a saucepan and melt on Induction level 3.

In a large bowl, combine the brown sugar, flour and pecans. Stir in the eggs and the melted butter.

Spoon mixture evenly into muffin cups and top each muffin with a whole pecan. Bake the muffins for 18 minutes or until golden and firm to touch. Allow to cool before serving.

Note – Recipe is suitable for **Baking Sensor**. Select Cake, Bread, Pizza – Small Baked Items – Muffins.