

Mini Pecan Praline Muffins

New Orleans was my first weekend tour I produced for my tour company. During our tour we have a cooking class of some sorts. Only a few months after Hurricane Katrina and the first class that the Cookn' Cajun Cooking School held, they made terrific mini muffins. Here is my version.

Yield: 24 mini-muffins

Prepare mini-muffin pan with a flour based non-stick spray

Preheat oven to 350°F

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1 cup	packed brown sugar
1 cup	pecans, toasted and finely chopped
1/2 cup	all-purpose flour
1 tsp	ground cinnamon
2/3 cup	unsalted butter, melted and cooled
2 large	eggs, beaten

1. In a large bowl, combine brown sugar, pecans, flour and cinnamon. Add melted butter and eggs. Mix to only incorporate. Set aside for 10 minutes.
2. Using a #40 scoop, divide batter into the 24 tins. Bake for 18-20 minutes or until light brown and crunchy looking. Let cool 10 minutes in tin prior to removal.

Variation: If using for a brunch, make a swirl of Cream Cheese Icing on top for a sweet creamy taste.

Important Tip: These will only work in **small** mini-muffin tins. Also, they have to be sprayed with a **flour**-based non-stick spray.