



Happy Memories: [Barbeque or Barbecue](#)

Country Boy Chew Bread

Brown sugar pecan squares were a country-boy rendition of brownies

2 cups all-purpose flour
1/2 teaspoon kosher salt
1 cup pecans, finely chopped
3 eggs
1 cup packed dark brown sugar
3 Tablespoons store bought caramel sauce

1. Preheat oven to 375 degrees F. Lightly brush and parchment line an 8-inch square baking pan with oil or use a nonstick pan.
2. Sift the flour into a bowl, stir in salt, and chopped pecans; set aside.
3. In a medium bowl, mix eggs, and brown sugar.
4. Place into a medium saucepan; heat over medium-low heat, stirring until the sugar dissolves. Stir in the caramel sauce. Remove from the heat.
5. Add the flour/pecan mixture; mix to combine.

6. Spoon mixture into the prepared baking pan; bake in preheated 375 degrees F. oven for 15 minutes. Let cool in the pan.
7. Remove from pan; discard any parchment paper; cut into brownie-sized squares.
Yield: 8 to 16 small squares

Recipe from: *Ed Mitchell's Barbeque book*, for original recipe - see p.227, 2023, eccobooks.com, imprint of Harper Collins Publishers

A very interesting little story by Ryan Mitchell, Ed Mitchell's son is shared about this recipe in the book

About the Recipe: This recipe is amazing! When I saw that it doesn't use any butter, oil, flavorings, or spices, I thought it would never work, but guess what, it did. The little brown sugar pecan squares bake, yielding a dense brownie-textured softness that makes them chewy, and sweet caramel delicious. The bonus is that they use very simple ingredients and don't need any fancy frosting to create tasty, sweet snacks.