



PECAN PARTY TRAYS ARE A SLAM DUNK!
 Make Every Game a Great Game with Green Valley Pecans!



Photo Credit: <http://pinterest.com/pecanstore>

March Bake Off Challenge: Pecans and Chocolate!

Bake your favorite pecan and chocolate treat during the month of March for a chance to win an 8oz bag of pecan halves!

1. Post a photo of you and what you bake on our [Facebook](#) page.
2. Briefly describe what you made.
3. Use #GVPbakeoff

One winner will be selected each month. Prize can only be claimed in person at the Pecan Store.

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Products



PRODUCT
Green Valley Pecan 16oz. cello bag pecan halves.

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PRODUCT
Green Valley Hot Sauce

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PRODUCT
7-Section Candy Pecan Tray 14 OZ

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PRODUCT
Green Valley Barbecue Sauce

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Green Valley Pecan Pie Brownies



INGREDIENTS:

- 1 package brownie mix and ingredients listed on the box
- ¼ cup melted butter
- ¼ cup packed brown sugar
- 1 Tbsp flour
- ¼ cup light corn syrup
- 1 teaspoon vanilla
- 2 eggs
- 2 cups Green Valley Pecans. Chopped

INSTRUCTIONS:

- Preheat oven to 350. Lightly grease a 9x9-inch pan.
- Mix together brownies according to package directions. Spread in 9x9-inch pan.
- Whisk together melted butter, brown sugar, flour, corn syrup, vanilla and eggs. Stir in chopped Green Valley pecans.
- Carefully spoon Green Valley pecan pie mixture over uncooked brownies.

Bake 30-35 minutes. Cool and cut into 12 or 16 squares

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RECIPE CREDIT:

WWW.PLAINCHICKEN.COM/2012/11/PECAN-PIE-BROWNIES-FOOTBALL-FRIDAY



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