Toasted Buttered Pecan Cupcakes

3/4 cups + 2 Tablespoons butter 2 1/4 cups flour

1 1/2 cups chopped pecans 1 1/2 teaspoons baking powder

1 1/2 cups sugar 1/2 teaspoon salt

3 eggs 3/4 cup milk

2 teaspoons vanilla

Melt 2 T. butter in skillet. Add pecans and toast 4-5 minutes.

Cream together 3/4 cup butter and sugar until light and creamy.

Beat in eggs, one at a time.

Combine flour, baking powder and salt. Add to batter, alternating with milk.

Stir in pecans.

Scoop batter into paper lined jumbo cupcake pans.

Cool cupcakes on wire rack.

Frost cupcakes with vanilla buttercream and garnish with chopped pecans.