

Pecan Pie Bars

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Recipe source: Land o' Lakes



INGREDIENTS

FOR CRUST

- 1 ³/₄ cups all-purpose flour
- ³/₄ cup butter, softened
- ¹/₃ cup sugar
- ¹/₃ cup coarsely chopped pecans

FOR FILLING

- ²/₃ cup firmly packed brown sugar
- 6 tablespoons all-purpose flour
- 1 teaspoon salt
- 1 ¹/₂ cups dark corn syrup
- 4 large eggs
- 2 teaspoons vanilla extract
- 1 ¹/₂ cups coarsely chopped pecans

DIRECTIONS

- Heat oven to 350°F.
- Combine 1 ³/₄ cups flour, butter and sugar in bowl. Beat at medium speed, scraping bowl often, until mixture resembles coarse crumbs.
- Stir in ¹/₃ cup pecans.
- Press crust mixture evenly onto bottom of ungreased 13x9-inch baking pan. Bake 18-22 minutes or until edges are very light golden brown.
- Combine brown sugar, 6 tablespoons flour, and salt in large bowl; whisk until mixed.

- Add corn syrup, eggs, and vanilla; mix well.
- Stir in 1 1/2 cups chopped pecans.
- Spread evenly over hot, partially baked crust.
- Bake 30-35 minutes or until filling is set and knife inserted 1-inch from edge comes out clean.
- Cool completely. Refrigerate 30 minutes. Cut into bars.