



[Pecan Pie Bars](#)

Recipe found on AnnsEntitledLife.com

Prep Time:20 minutes

Cook time:45 minutes

Ingredients:

Crust:

- 1 3/4 cups Flour
- 3/4 cup Butter, softened
- 1/3 cup Sugar
- 1/3 cup Pecans, chopped fine

Filling:

- 1 1/2 cups Dark Corn Syrup
- 2/3 cup Brown Sugar, firmly packed
- 4 Eggs
- 3/8 cup Flour
- 2 tsp Vanilla
- 1/2 tsp Salt
- 1 1/2 cups Pecans, coarsely chopped

Directions:

- Heat oven to 350°.
- To make the crust, combine flour, butter and sugar in bowl.
- By hand, cut in the butter into the dry ingredients until the mixture resembles a coarse meal.
- Fold in pecans.
- Press crust mixture evenly onto bottom of ungreased 13"x9" baking pan.
- Bake 15-18 minutes at 350° or until edges are a light golden brown (partially baked).

- To make the filling, in a mixing bowl, combine brown sugar, eggs, flour, vanilla and salt. Mix well with a mixer.
- Add corn syrup, mixing until well blended.

- Stir in pecans by hand.
- Spread evenly over the hot, partially baked crust.

- Return filled baking dish to the oven, and continue baking for 30-35 minutes at 350° or until filling is set and knife inserted 1" from edge comes out clean.
- Cool completely before cutting into bars.

Makes 24 Pecan Pie Bars

Note: these are better the second day, so if you don't have to cut them the first day to serve, hold back.