

# Pecan Pie Bars

by (Heather Stasser Bowman)

## **Crust Ingredients**

2 ½ sticks of cold unsalted butter cut into cubes  
½ cup of light brown sugar  
½ cup of granulated sugar  
2 1/2 cups of sifted all-purpose flour  
½ teaspoon of Kosher salt

## **Crust Instructions**

Line 12 X 16 cookie sheet with parchment paper overlapping by 2-inches on each side. You can also use a 9 X 13 cake pan. Cream together the butter and sugars. Cut in the sifted flour and salt mixture. Press the dough into the pan bottom and sides up 1 ¼-inches. Freeze until dough is firm approximately 20 minutes. Preheat oven to 350 degrees. Bake 30-35 minutes until golden brown. Freeze the crust again for about 20 minutes.

## **Filling**

4 tablespoons of unsalted butter  
1 cup of dark corn syrup  
1 cup of light brown sugar  
5 large eggs  
1 ½ teaspoons of vanilla  
1 ½ teaspoons of salt  
2-3 cups of pecan halves

## **Filling Instructions**

In a medium saucepan melt the butter. Remove from heat and whisk in the corn syrup and brown sugar. Beat eggs separately then blend with sugar mixture. Whisk in vanilla and salt. Fold in pecans. Pour filling into crust. Spread evenly. Preheat oven to 350 degrees. Bake for 30-35 minutes until filling is set. Freeze overnight then get out of the freezer first thing in the morning. Let sit out at room temperature until you are ready to eat. Cut into bars and serve.