



Pecan Pie Bars

Jacob · 28/09/2024



Prep Time

1 hr 5 mins

Difficult

Medium

Servings

36

Description

These pecan pie bars are sweet and crunchy Great for gifting during holiday season

Ingredients

- - 3 cups all-purpose flour - ½ cup white sugar - ½ teaspoon salt - 1 cup butter or margarine - 1 ½ cups light corn syrup - 1 ½ cups white sugar - 4 large eggs - 3 tablespoons butter or margarine
- melted - 1 ½ teaspoons vanilla extract - 2 ½ cups chopped pecans

Instructions

1. Gather the ingredients. Preheat the oven to 350 degrees F (175 degrees C). Lightly grease a 10x15-inch jellyroll pan. Dotdash Meredith Food Studios Combine flour
2. 1/2 cup sugar
3. and salt in a large bowl. Cut in 1 cup of butter until mixture resembles coarse crumbs. Sprinkle mixture evenly over the prepared pan and press in firmly to make a crust. Bake in the preheated oven for 20 minutes. Dotdash Meredith Food Studios Meanwhile
4. mix corn syrup
5. 1 1/2 cups sugar
6. eggs
7. 3 tablespoons melted butter
8. and vanilla together in a large bowl until smooth. Stir in chopped pecans; spread filling evenly over baked crust as soon as it comes out of the oven. Dotdash Meredith Food Studios Bake in the preheated oven until filling is set
9. about 25 minutes. Allow to cool completely in the pan on a wire rack before slicing into bars. Dotdash Meredith Food Studios Editor's Note: Please note the differences in ingredient amounts and bake time when using the magazine version of this recipe.