

Pecan Bars

This has been a frequently requested dessert ever since I made them the first time. Although I think everyone is trying to stay away from them lately to watch their waist lines!

Ingredients

3 cups all-purpose flour
1 cup (2 sticks) unsalted butter, chilled and cubed
½ cup sugar
½ teaspoon salt
2 large eggs, lightly beaten

Filling

1 ½ cups light- brown sugar
½ cup light corn syrup with vanilla
½ cup heavy cream
½ teaspoon salt
3 ½ cups chopped pecans
1 cup (2 sticks) unsalted butter, chilled and sliced

Preparation

Preheat oven to 375 degrees with rack in the center. Line a 13x9x2 inch pan with foil with enough to hang over sides. Place flour, 1/2 cup sugar, and 1/2 teaspoon salt in a food processor and pulse to combine ingredients. Add 1 cup of butter in small batches and pulse until mixture resembles a coarse meal. Add eggs and pulse until a dough forms.

Transfer dough with floured hands to foiled baking pan and evenly press dough throughout entire bottom of pan. Transfer dough in foil to a flat surface and evenly smooth dough with rolling pin. Transfer dough in foil back to baking pan pressing dough up the sides about ¼ inches up. Freeze until firm, about 15 minutes.

Make several pricks on bottom of dough with a fork. Bake until lightly golden, about 20 minutes. Remove from oven and set aside.

While the crust is baking; prepare the filling by melting 1 cup of butter in a large saucepan on medium heat. Add brown sugar, and corn syrup and bring to a boil, stir until mixture is smooth and continue to boil until mixture darkens, about 3-4 minutes. Remove pan from heat and whisk in cream and 1/2 teaspoon salt. Mix in chopped pecans and set aside.

Spoon the filling evenly over crust pressing nuts in well to create a flat surface. (Tip: Use a sheet of wax or parchment paper to press mixture down evenly) Bake until bubbling and filling is set, about 20-25 minutes. Remove from oven and let it cool completely. (Really important to cool completely, otherwise it will be difficult to cut)

Lift cake from pan using the foil on the edges and carefully turn upside down on a cutting board. Peel off foil and gently turn cake right side up. Using a sharp knife trim the edges first then carefully cut into 1 ½ x 1 ½ inch squares.

Makes 25 Bars

*You can store bars in an airtight container for up to two days. They also freeze really well. Keep in an airtight container with wax paper in between each layer of bars to prevent sticking. Thaw before serving.