

Pecan Pie Bars

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These are a favorite at my house during the Holidays!
I have been known to drizzle them with caramel or chocolate. It makes them that much better!

Crust

- 2/3 cup sugar
- 1/2 cup butter or margarine (softened)
- 1 tsp vanilla
- 1 1/2 cups all purpose flour (you could use all purpose GF mix)

Filling

- 2/3 cup packed Brown Sugar
- 1/2 cup Corn Syrup
- 1 tsp vanilla
- 1/4 tsp salt
- 3 eggs
- 1 cup coarsely chopped pecans

Directions

Preheat oven to 350 degrees.

Lightly grease bottom and sides of a 13x9 inch pan.

In a large bowl mix sugar, butter, vanilla, and flour. Mix well.

Press dough in bottom and 1/2 inch up the sides of the 9x13 pan.

Bake 15 minutes until edges are golden brown.

While Crust is baking; beat brown sugar, corn syrup, vanilla, salt, and eggs in a medium bowl.

Stir in pecans.

When crust is finished, pour pecan mixture over crust and bake for another 25 minutes or until set.

Loosen edges from sides of pan while warm; cool completely.

Cut into bars and serve.

As an added bonus you could melt chocolate or caramel pieces and drizzle over bars before cutting!

SO YUMMY!