

BEST EVER PECAN PIE BARS

The Best Ever Pecan Pie Bars are so good people offer to pay me for them. A fabulous recipe with a caramelized pecan pie set atop a shortbread crust is the absolute perfect nut bar. My family requests more of this dessert than any other every year.

PREP TIME: 10 MINS **COOK TIME:** 45 MINS **TOTAL TIME:** 55 MINS

INGREDIENTS

SHORTBREAD CRUST

1 1/4 pounds (5 sticks) unsalted butter, room temperature
3/4 cup granulated sugar
4 large eggs
1 tablespoon pure vanilla extract
4 1/2 cups all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon kosher salt

PECAN PIE TOPPING

1 pound (4 sticks) unsalted butter
1 cup light corn syrup
3 cups light brown sugar, packed
1/4 cup heavy cream
2 pounds pecans, chopped

INSTRUCTIONS

Preheat the oven to 350°F.

1. For the crust, beat the butter and granulated sugar in the bowl of an electric mixer fitted with a paddle attachment, until light, approximately 3 minutes.
2. Add the eggs and the vanilla and mix well. Sift together the flour, baking powder, and salt. Mix the dry ingredients into the batter with the mixer on low speed until just combined.
3. Press the dough evenly into an ungreased 18 by 12 by 2-inch baking sheet, making an edge around the edge like you would a pie crust. It will be very sticky; sprinkle the dough and your hands lightly with flour. Bake for 15 minutes, until the crust is set but not browned. Allow to cool.
4. For the topping, combine the butter, corn syrup, and brown sugar in a large, heavy-bottomed saucepan.
5. Cook over low heat until the butter is melted, using a wooden spoon to stir. Raise the heat and boil for 3 minutes. Remove from the heat. Stir in the heavy cream and pecans.
6. Pour over the crust, trying not to get the filling between the crust and the pan. Bake for 25 to 30 minutes, until the filling is set.
7. Remove from the oven and allow to cool. Wrap in plastic wrap and refrigerate until cold. Cut into bars and serve.

NOTES

FOR A 9x13 pan (serves 18) Crust 1 1/4 cups (2 1/2 sticks) unsalted butter, room temperature 6 tablespoons granulated sugar 2 large eggs 1 1/2 teaspoons pure vanilla extract 2 1/4 cups all-purpose flour 1/4 teaspoon baking powder 1/8 teaspoon kosher salt Topping: 1/2 pound (2 sticks) unsalted butter 1/2 cup light corn syrup 1 1/2 cups light brown sugar, packed 2 tablespoons heavy cream 1 pound pecans, chopped Follow directions above. Watch your cooking time. Time will be decreased for smaller pan sizes. --- FOR AN 8x8 pan (serves 9) Crust 1 1/4 sticks (10 tablespoons) unsalted butter, room temperature 3 tablespoons granulated sugar 1 large egg 3/4 teaspoon pure vanilla extract 1 cups + 2 tablespoons all-purpose flour 1/4 teaspoon baking powder 1/8 teaspoon kosher salt Topping: 1 stick (1/2 cup) unsalted butter 1/4 cup light corn syrup 3/4 cups light brown sugar, packed 1 tablespoon heavy cream 1/2 pounds pecans, chopped Follow directions above. Watch your cooking time. Time will be decreased for smaller pan sizes. Recipe adapted from Ina Garten.