



Take chocolate and pecan pie, mix them up, and bake, then cut them into bars for individual servings. Serve. Repeat!

Chocolate Pecan Pie Bars

Makes 1/2 sheet tray

Ingredients:

Crust:

12 oz. butter OR margarine, softened
1 lb., 2 oz. all-purpose flour
4 oz. sugar
3-1/4 oz. Argo® Corn Starch
1/2 tsp. salt

Filling:

9 oz. fresh OR thawed frozen whole eggs
15 fl. oz. Karo® Dark Corn Syrup
11 oz. sugar
2 oz. butter OR margarine, melted
1/4 tsp. salt
2 tsp. Durkee® Pure Vanilla Extract
9 oz. chopped pecans
12 oz. semi-sweet chocolate chips

Directions:

Combine butter, flour, sugar, corn starch and salt with mixer using flat paddle on low speed, until well blended. Spray half sheet tray with cooking spray. Spread or pat crust out to an even thickness. Bake at 325°F for 18 to 22 minutes or until lightly browned.

Beat eggs, corn syrup, sugar, butter, salt and vanilla with mixer using flat paddle until smooth. Stir in pecans and chocolate chips. Pour into hot crust.

Bake 25 to 30 minutes or until center appears set. Cool and cut into bars.