



*All the great flavors of pecan pie in a delectable bar. These bars freeze well so they can be a last minute addition to the dessert tray or catering orders.*

## **Pecan Pie Bars**

Makes 1/2 sheet tray

### **Ingredients:**

#### **Crust:**

14 ounces butter OR margarine, softened  
14 ounces all-purpose flour  
5-1/2 ounces powdered sugar

#### **Filling:**

12 ounces frozen whole eggs, thawed  
20 fluid ounces Karo® Light Corn Syrup  
15 ounces granulated sugar  
2-1/2 ounces butter OR margarine, melted  
2-1/2 teaspoons Durkee® Pure Vanilla Extract  
12 ounces chopped pecans

### **Directions:**

Preheat oven to 325°F. Combine butter, flour and powdered sugar with mixer and flat paddle on low speed, until well mixed. Spray sheet tray with cooking spray. Spread or pat crust out to an even thickness. Bake 18 to 22 minutes or until lightly browned.

Beat eggs, corn syrup, sugar, butter and vanilla with mixer and flat paddle until smooth. Stir in pecans. Pour into hot crust. Bake for 40 to 50 minutes or until center seems set.