

## PECAN PIE BARS

### **Crust:**

3 c. All-Purpose Flour

3/4 c. Sugar

1/2 tsp. Salt

1 c. Cold Butter, cut into small pieces

Combine first three ingredients. Cut in butter using a pastry cutter until crumbly. (Crust mixture will still look like loose flour.) Grease a 15 x 10 x 1 pan on the bottom & sides. Press mixture onto the bottom and up the sides and bake at 350o for 15-18 minutes or until slightly brown.

### **Filling:**

4 Eggs

1 1/2 c. Sugar

1 1/2 c. Karo Syrup

1 1/2 tsp. Vanilla

1/4 c. Butter, melted

4 c. Pecans (I used a mixture of chopped and halves)

Mix first five ingredients well. Add pecans and pour over crust. Bake 30 minutes or so until edges are firm and center is almost set. Cool on wire rack. Cut into bars. (I put them in the fridge to firm up before cutting.)



*Make It With*  
  
*Pecans!*



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