

Pecan Pie Bars

This Pecan Pie Bar is the perfect laid-back version of it's cousin the pie. Pecan Pie filling on top of a flaky, sugar cookie type crust



Prep Time
10 mins

Cook Time
40 mins

Total Time
50 mins

Servings: 16 Calories: 312kcal Author: [Serene](#)

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No ratings yet

Ingredients

- 2 cups [all purpose flour](#)
- ½ cup sugar
- ¼ tsp [salt](#)
- ¾ tsp unsalted butter cold
- 4 tbsp milk
- 4 large eggs
- 2 cups pecans chopped
- ¾ cup light brown sugar packed
- 1 cup light corn syrup
- 4 tbsp unsalted butter melted
- 2 tsp vanilla extract

Instructions

1. Preheat oven to 350°F. Grease a 13x9 inch baking pan. Set aside.
2. In small mixing bowl stir together the flour, sugar and salt. Using either a pastry blender, fork, or butter knife cut in the ¾ cup butter (slice the butter into tablespoon size slices, add it to the flour mixture, and mash it up until the mixture resembles crumbs)
3. Pour in the milk and mix with fork, then with hands to ensure the moisture is evenly distributed in the flour mixture.
4. Press the dough into the greased baking pan. Bake at 350 for 20 minutes, the top of the crust will be a light brown color.
5. While the crust is baking, prepare the pecan pie topping. In a medium size bowl lightly beat the eggs. Add in the light brown sugar, light corn syrup, melted butter, vanilla extract, and chopped pecans. Stir to combine. Spread this over the hot crust after it's baked for the 20 minutes.
6. Bake again for another 20 minutes, or until the pecan pie filling has set (when you wiggle the pan the filling will no longer jiggle). Remove from oven and allow to cool. Cut into bars.
7. *I found it easier to slice into bars when the bars were cold. Just place in refrigerator for about 20 minutes or until cold and slice.
8. *I also loved eating them when they were cold! These can be stored in a sealed container at room temperature or in the fridge for 3-4 days.

Nutrition

Calories: 312kcal | Carbohydrates: 47g | Protein: 4g | Fat: 13g | Saturated Fat: 3g | Polyunsaturated Fat: 3g | Monounsaturated Fat: 6g | Trans Fat: 1g | Cholesterol: 49mg | Sodium: 71mg | Potassium: 103mg | Fiber: 2g | Sugar: 33g | Vitamin A: 166IU | Vitamin C: 1mg | Calcium: 34mg | Iron: 1mg