

# Pecan Pie Bars

## Ingredients

### 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

Preheat the oven to 350 degrees F.

### Crust

- Beat the butter and granulated sugar in the bowl of an electric mixer fitted with a paddle attachment, until light, approximately 3 minutes.
- 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.
- Press the dough evenly into an ungreased **9x13 pan**, 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 12-15 minutes, until the crust is set but not browned.
- Allow to cool.

### Topping

- Combine the butter, corn syrup, and brown sugar in a large, heavy-bottomed saucepan.
- 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.
- 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.
- Remove from the oven and allow to cool and refrigerate until cold.
- Cut into bars and serve.