



# Noreen's Kitchen

## Pecan Pie Bars

### Ingredients

#### Crust

2 sticks butter  
2/3 cup packed brown sugar  
2 2/3 cup all purpose flour  
1/2 teaspoon salt

#### Filling

1/2 cup maple syrup  
1/2 cup brown sugar  
1/3 cup heavy cream  
1/4 cup butter  
1 teaspoon vanilla extract  
2 cups pecans chopped

### Step by Step Instructions

Preheat oven to 325 degrees.

Place butter and brown sugar in the bowl of your mixer and cream together until light, fluffy and fully incorporated.

Add in flour and salt and blend on low speed until the mixture becomes crumbly and the consistency of course sand.

Press mixture into the bottom of a 9 x 13 inch baking pan. There is no need to grease the pan.

Bake crust for 20 minutes or until lightly browned around the edges.

While is baking, prepare the filling. Start the filling when the crust still has 10 minutes to bake.

Combine maple syrup, brown sugar, heavy cream, butter and vanilla extract in a saucepan.

Bring mixture to a boil over medium heat.

Add chopped pecans and bring back to a boil.

When your crust is finished, immediately remove from the oven and pour the hot filling mixture over top.

Carefully spread the pecans over the crust evenly.

Return to oven and bake for another 15 to 20 minutes or until the edges are just starting to turn brown.

Remove from oven and allow to cool completely on a rack.

Cut into squares or bars and enjoy!

Store bars in an airtight container or zip top bag until ready to give or serve.

**Enjoy!**