

One-Bowl Lazy Pecan Pie Bars That Taste Like Grandma's Recipe

1 1/2 cups all-purpose flour ?



OVEN
350°F

TIME
12 min

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INGREDIENTS

For the Crust:

1 1/2 cups all-purpose flour ?

1/2 cup powdered sugar ?

1/2 cup unsalted butter, melted ?

For the Pecan Filling:

1 cup corn syrup ?

1 cup brown sugar ?

3 large eggs ?

2 tbsp unsalted butter, melted ?

1 1/2 tsp vanilla extract ?

2 cups pecans, chopped ?

... tsp salt ?

Swaps and Notes:

Corn syrup: Light or dark both work. Maple syrup can be swapped in for a more robust flavor.

Nuts: Walnuts or a mix of nuts work too-but nothing beats classic pecans.

Pan size: For thinner bars, use a 9x13 pan and reduce baking time slightly.

Add a twist: Stir in a splash of bourbon or a handful of chocolate chips for extra depth.

How to Make Lazy Pecan Pie Bars:

Preheat and PrepPreheat oven to 350°F (175°C).

Grease a 9x9-inch baking dish or line with parchment for easy removal.

Make the CrustIn a medium bowl, mix flour and powdered sugar. Stir in melted butter until a soft

dough forms. Press into the bottom of the baking dish in an even layer. ? Bake for 10-12 minutes, or until lightly golden.

Prepare the FillingWhile the crust bakes, whisk together corn syrup, brown sugar, eggs, melted butter, vanilla, and salt in a large bowl until smooth. Stir in chopped pecans.

Assemble and BakePour the filling over the hot crust and spread it evenly. Return the pan to the oven and bake for 25-30 minutes, or until the center is set and the edges are bubbly.

Cool and SliceLet the bars cool completely in the pan-this is crucial for clean cuts! Slice into squares and enjoy.

Tips for Success:

Let them cool fully before slicing-cutting too soon will create a sticky mess.

Line your pan with parchment for easy lifting and slicing.

Use fresh pecans for the best flavor and crunch. Rancid nuts ruin the whole batch.

Serving Suggestions and Pairings:

A dollop of whipped cream or scoop of vanilla ice cream

A drizzle of warm caramel sauce

Served alongside this big family banana pudding for a dessert table hit

Or paired with a nostalgic treat like these old-school no-bake cookies

Storage and Leftover Tips:

Room Temp: Store in an airtight container for up to 3 days.

Fridge: Keeps well for up to 1 week-just let come to room temp before serving.

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16. Freezer: Freeze bars individually wrapped for up to 2 months. Thaw overnight before serving.
17. More Recipes You'll Love: These Pecan Pie Bars - a slightly fancier twist on this lazy version
18. These : Easy Coconut Macaroons - minimal effort, big flavor
19. Brownie : Batter Dip - for your chocolate cravings
20. This : Big Family Banana Pudding - a Southern dessert that feeds a crowd
21. Final Thoughts: Lazy doesn't mean lacking-in fact, these Lazy Pecan Pie Bars are proof that a simple recipe can deliver major flavor. Whether you're baking for a holiday, a potluck, or just to treat yourself, this easy dessert is always a hit.
22. ? Tried it? Let us know how it turned out! And follow us for more sweet shortcuts, classic comfort bakes, and no-fuss flavor bombs from the Chef Maniac kitchen.

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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