

Easy Pecan Pie Bars Recipe - All the Comfort of Pie in Bite-Sized Bliss

- Just press and bake. The base is buttery and firm enough to hold up beautifully.



OVEN
350°F

TIME
22 min

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INGREDIENTS

For the Crust:

2 cups all-purpose flour

$\frac{1}{2}$ cup powdered sugar

... tsp fine sea salt

12 Tbsp unsalted butter, cold and diced

For the Filling:

$\frac{3}{4}$ cup light brown sugar, packed

$\frac{1}{4}$ cup honey

12 Tbsp unsalted butter

... cup heavy whipping cream

1 tsp vanilla extract

$\frac{3}{4}$ cups coarsely chopped pecans (about 14 oz)

DIRECTIONS

1. Preheat and Prepare the Crust: Preheat your oven to 350°F (175°C). Line a 9x13-inch baking pan with parchment paper, leaving a bit of overhang for easy removal.
2. Make the Crust: In a food processor, pulse together the flour, powdered sugar, and salt. Add the cold diced butter and pulse until the mixture resembles coarse crumbs. Press this mixture firmly into the bottom of the prepared pan. Bake for 20-22 minutes until lightly golden. While it bakes, start your filling.
3. Make the Filling: In a medium saucepan, melt the butter over medium heat. Add brown sugar, honey, and cream. Stir constantly until smooth. Bring to a gentle boil for 1 minute, then remove from heat. Stir in vanilla, salt, and chopped pecans.
4. Assemble and Bake Again: Pour the pecan filling evenly over the warm crust. Return to the oven and bake for another 20-25 minutes until the filling is bubbling and golden brown.
5. Cool and Slice: Let bars cool completely in the pan before lifting out and slicing into squares or rectangles.

TIPS FOR SUCCESS

? Use parchment paper with an overhang for clean and easy removal.

Coarsely chop your pecans-bite-sized but still chunky enough for crunch.

Let it cool fully before slicing or the filling might ooze.

