

Lazy Girl Pecan Pie Bars: Your New Favorite No-Fuss Fall Dessert

The Genius of "Lazy" Baking: Pie Bars



OVEN
350°F

TIME
15 min

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INGREDIENTS

to create these wonderfully easy and decadent Lazy Girl Pecan Pie Bars:

For the Shortbread Crust: 1 1/2 cups all-purpose flour 1/2 cup powdered sugar 1/4 teaspoon salt 1/2 cup (1 stick) unsalted butter , melted:

For the Pecan Filling: 3 large eggs , at room temperature 1 cup light corn syrup 1 cup packed light brown sugar 1 teaspoon vanilla extract 1/4 teaspoon salt 1 1/2 cups chopped pecans , plus more for topping (optional):

DIRECTIONS

1. Steps for the : Recipe
2. Let's bake up these incredibly easy and delicious Pecan Pie Bars!
3. Prepare : Oven & Pan:
4. Preheat your oven to 350°F (175°C). Line a 9x13 inch baking pan with parchment paper, leaving an overhang on the sides for easy removal later. This is crucial for "lazy girl" cleanup!
5. Make the : Shortbread Crust:
6. In a medium bowl, whisk together the all-purpose flour, powdered sugar, and 1/4 teaspoon salt. Pour the melted butter into the dry ingredients and stir with a spoon or fork until the mixture is well combined and forms moist crumbs.
7. Press in : Crust:
8. Press the crumbly crust mixture firmly and evenly into the bottom of the prepared 9x13 inch baking pan. Use the bottom of a glass or your hands to get a compact, smooth layer.
9. Partially : Bake Crust:
10. Bake the crust for 15 minutes, or until it's lightly golden around the edges. Remove from the oven and set aside while you prepare the filling.
11. Do not turn off the oven.
12. Prepare the : Pecan Filling:
13. In a large bowl, whisk together the eggs, light corn syrup, packed light brown sugar, vanilla extract, and 1/4 teaspoon salt until the mixture is smooth and well combined.
14. Fold in : Pecans:

15. Gently fold in the chopped pecans until they are evenly distributed throughout the filling.
16. Assemble & : Bake:
17. Pour the pecan filling evenly over the warm, par-baked crust in the pan. Spread it out gently to ensure the pecans are mostly submerged.
18. Return the pan to the oven and bake for 25-35 minutes, or until the filling is set and golden brown. The center should still have a slight jiggle when gently shaken, as it will continue to set as it cools. Do not overbake, or the filling will become too hard.
19. Cool : Completely:
20. Remove the pan from the oven and place it on a wire rack to cool completely at room temperature. This is absolutely crucial! The filling needs to set fully, which can take 2-3 hours. For the cleanest slices, you can even chill them in the refrigerator for an hour or two after cooling at room temperature.
21. Slice & : Serve:
22. Once completely cool and firm, use the parchment paper overhang to lift the entire slab of pecan pie bars out of the pan. Place on a cutting board and slice into squares. Serve and enjoy!

SWAPS & NOTES

Butter (Crust): Using melted butter for the crust is what makes it "lazy girl" friendly, as you just mix and press.

Unsalted is best to control the saltiness.

Powdered Sugar (Crust): This contributes to a tender, melt-in-your-mouth crust texture.

Granulated sugar can be substituted, but it might result in a slightly crispier crust.

TIPS FOR SUCCESS

Parchment Paper is Your Best Friend: Using parchment paper with an overhang makes removal and cleanup incredibly easy.

Don't Overbake the Filling: The filling should still have a slight jiggle in the center when you take it out of the oven.

It will firm up completely as it cools, giving you that gooey, chewy texture.

Cool Completely: This is the most crucial tip for clean slices!

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

Original recipe: <https://chefmaniac.com/lazy-girl-pecan-pie-bars-your-new-favorite-no-fuss-fall-dessert/>