

Amish Butter Pecan Icebox Bars: A Rich and Easy No-Bake Dessert

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INGREDIENTS

Use the ingredients from your original recipe source for Amish Butter Pecan Icebox Bars .

DIRECTIONS

1. Prepare the base: Start by preparing the crust or first layer according to your original recipe. Press it into the pan evenly so the bars have a solid base for chilling and slicing.
2. Make the filling: Prepare the creamy butter pecan filling as directed in the original recipe, making sure everything is smooth and well combined.
3. Add the pecans: Fold in or sprinkle in the pecans where called for, making sure that buttery nut flavor is distributed throughout the bars.
4. Layer and smooth: Spread the filling over the prepared crust in an even layer, smoothing the top so the finished bars look neat once chilled.
5. Chill until firm: Place the pan in the refrigerator and chill until the bars are fully set. This step is what gives icebox bars their signature cool, sliceable texture.
6. Slice and serve: Once chilled and firm, cut into bars and serve cold.

SWAPS & NOTES

This style of dessert is usually very forgiving, which makes it easy to personalize a bit.

Pecans: Toasting pecans first usually deepens their flavor and makes the bars even more delicious.

Texture: Icebox bars are best when fully chilled, so give them enough time to set properly.

Crust options: Depending on the original recipe, graham crackers, vanilla wafers, or shortbread-style crumbs can all work beautifully in a dessert like this.

TIPS FOR SUCCESS

A few simple tips can help these bars turn out especially well: Chill the dessert long enough so the bars cut cleanly.

Toast the pecans for extra flavor if the recipe allows.

Use parchment paper or a lined pan for easier lifting and slicing.

Smooth the top before chilling for a prettier presentation.

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

Original recipe: <https://chefmaniac.com/amish-butter-pecan-icebox-bars-a-rich-and-easy-no-bake-dessert/>