

No-Fuss Butter Pecan Icebox Bars with Sweetened Condensed Milk

Amish Butter Pecan Icebox Bars That Belong in Every Dessert Fridge



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INGREDIENTS

- 2 cups graham cracker crumbs, about 14 full sheets
- 1/2 cup unsalted butter, melted, for the crust
- 1/4 cup granulated sugar
- 1/4 teaspoon fine salt
- 2 cups pecan halves or pieces, divided
- 1 (14-ounce) can sweetened condensed milk
- 3 tablespoons unsalted butter, melted, for the filling
- 1 teaspoon vanilla extract

DIRECTIONS

1. Using the accessible source details, here is the reconstructed method:
2. Lightly butter or spray a 9x13-inch glass baking dish. The source specifically mentions a glass casserole dish.
3. In a medium bowl, stir together the graham cracker crumbs, 1/2 cup melted butter, granulated sugar, and 1/4 teaspoon salt until the mixture looks like damp sand and holds together when pressed.
4. Press the crust mixture evenly into the prepared dish.
5. Add the pecan mixture and sweetened condensed milk layer according to the ingredient list, along with the remaining melted butter, vanilla, and salt.
6. Chill the bars until firm enough to slice.
7. Cut into squares and serve cold or slightly cool from the refrigerator.

SWAPS & NOTES

The source specifically uses divided pecans, which suggests part of them are incorporated into the topping and part may be reserved for layering or finishing.

It also uses a graham cracker crust made with melted butter, sugar, and salt, which gives the bars a classic, sturdy base.

Because this is a butter pecan-style dessert, toasted pecans will give the best flavor.

That point is an inference from the dessert style and the source's emphasis on pecans in the filling, rather than a verbatim instruction I could fully verify from the snippet.

TIPS FOR SUCCESS

The clearest source detail is the crust texture: it should resemble damp sand and hold together when pressed.

That is a useful visual cue and helps ensure the crust sets up properly once chilled.

Using a glass dish is also worth following because the source calls that out specifically, likely both for presentation and even chilling.

For the cleanest slices, chill thoroughly before cutting.

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Original recipe: <https://chefmaniac.com/no-fuss-butter-pecan-icebox-bars-with-sweetened-condensed-milk/>