

## PECAN PIE BARS

RECIPE COURTOSEY OF: GEORGIA FARM BUREAU/ THE GEORGIA FARM MONITOR

### Ingredients

- 1 1/4 cups flour
- 1/2 cup butter, softened
- 1/4 cup sugar
- 1/4 cup chopped pecans
- 3/4 cup light corn syrup
- 1/3 cup packed light brown sugar
- 2 eggs
- 3 tablespoons flour
- 1 teaspoon vanilla
- 1/2 teaspoon salt
- 3/4 cup chopped pecans

### Directions

1. Preheat oven to 350°.
2. To make crust combine flour, butter, and salt in a mixing bowl beat on medium. When the mixture resembles coarse crumbs, stir in the 1/4 cup pecans.
3. Press mixture in the bottom of a greased 8 or 9-inch pan. Bake 20 - 25 minutes or until light golden brown.
4. While crust is baking combine all filling ingredients except pecans. When well combined, stir in pecans.
5. Spread mixture evenly over hot crust and bake for 20 - 30 minutes or until a knife inserted in center comes out clean. Cool completely and cut into bars.

