

“Patti Cakes” Bakes

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Pecan Cheesecake Bars

adapted from Southern Lady Simply Southern

1 ½ cups all purpose flour
1 ½ cups firmly packed light brown sugar, divided
½ cup butter, softened
2 cups finely chopped pecans, divided
2 (8oz) packages cream cheese, softened
½ cup sugar
½ cup milk
2 teaspoons vanilla extract
½ cup light corn syrup
⅓ cup butter, melted
3 large eggs, lightly beaten

1. Preheat oven to 350 degrees
2. In a medium bowl, combine flour and ¾ cup brown sugar. Using a pastry blender, cut in butter until mixture resembles coarse crumbs. Stir in ½ cup pecans. Press mixture evenly in bottom of a 13 x 9-inch baking pan; bake for 10 minutes.
3. In a medium bowl, combine cream cheese and sugar; beat at medium speed with an electric mixer until smooth. Add milk and vanilla, beating until well combined; pour over cooled crust. Bake for 15 minutes; remove from oven, and cool for 10 minutes,
4. In a medium bowl, combine remaining ¾ cup brown sugar, corn syrup, melted butter, and eggs. Stir in remaining 1 ½ cups pecans. Pour brown sugar mixture over cream cheese mixture. Bake for 40 to 45 minutes, or

until center is set.