

Pecan Bars (Adapted from Ina Garten)

Ingredients

Crust:

- 2 sticks unsalted butter, room temperature
- 1 cup light brown sugar
- 2 large eggs
- 1/2 teaspoon pure vanilla extract
- 2 cups all-purpose flour
- 1/4 teaspoon baking powder
- 1/4 teaspoon salt

Topping:

- 2 sticks unsalted butter, at room temperature
- 1/2 cup good honey
- 1.5 cups light brown sugar, packed
- 2 tablespoons heavy cream
- 2 cups pecans, coarsely chopped

Directions

1. Preheat the oven to 350 degrees F. Line a 9 inch square baking pan with aluminum foil. Butter the foil generously.
2. Beat the butter and granulated sugar in the bowl of an electric mixer fitted with a paddle attachment, until light, approximately 3 minutes. Add the eggs and the vanilla and mix well. Combine the flour, baking powder, and salt in a medium bowl. Mix the dry ingredients into the batter with the mixer on low speed until just combined. Press the dough with your fingers into the baking pan. It will be very sticky; sprinkle the dough and your hands lightly with flour. Bake for 15 minutes, until the crust is set but not browned. Cool slightly until you get the topping ready.
3. For the topping, combine the butter, honey, brown sugar, in a large, heavy-bottomed saucepan. Cook over low heat until the butter is melted, using a wooden spoon to stir. Raise the heat and boil for 3 minutes. Remove from the heat. Stir in the heavy cream and pecans. Pour over the crust, trying not to get the filling between the crust and the pan. Bake for 25 to 30 minutes, until the filling is set. Remove from the oven and allow it to cool. Wrap in plastic wrap and refrigerate until cold. Cut into bars and serve.