

Pecan Pie Bars

original recipes from [Stirring Up Memories](#)

adapted by www.itsybitsypaperblog.com

1 (18 oz. pkg.) refrigerated sugar cookie dough

½ c. all purpose flour

3 eggs

¾ c. light corn syrup

¾ c. sugar

1 tsp. Molasses

¼ tsp. salt

3 c. chopped pecans

Preheat oven to 350 degrees. Lightly grease 13x9 inch baking pan. Let dough stand at room temperature, about 15 minutes. Combine dough and flour in a large bowl, beat until well blended. Press dough evenly onto bottom and ½ inch up sides of prepared pan. Bake 20 minutes. Meanwhile, beat eggs in a large bowl until fluffy and light in color. Add corn syrup, sugar, molasses and salt, beat until well blended. Pour over partially baked crust, sprinkle evenly with pecans. Bake 25 to 30 minutes or until center is just set. Cool completely in pan on wire rack. Makes about 2 dozen bars