

Pecan Pie Bars

For the crust

2 cups flour
1 cup butter (2 sticks), melted
1/2 cup powdered sugar

For the filling

1/2 cup sugar
3 eggs
1 cup light corn syrup
1/4 cup butter (1/2 stick), melted
a pinch of salt
2 cups chopped pecans

Grease a 9x13 pan. Combine the flour, powdered sugar and melted butter in a bowl. Pat into the prepared pan. Bake for 15 minutes at 350 degrees.

In a mixing bowl combine the sugar and eggs. Add the remaining ingredients and mix well. Pour over the baked crust. Return to the oven for 25-30 minutes or until the filling is set. Cool and cut into bars. Store in an airtight container.

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