

Pecan Pie Squares (Mary J.)

These are easy and fast to make. I usually end up baking these about 5 minutes longer than it calls for. The edges will be hard and crusty; I just cut them off. Since they are good and gooey, I wait until they're completely cooled (or refrigerated for an hour) to cut them. They freeze well.

Pecan Pie Squares (Preheat oven to 350)

Crust:

3 cups flour
1/4 cup plus 2 tablespoons sugar
3/4 cup softened butter
3/4 teaspoon salt

Filling:

4 eggs, slightly beaten
1 1/2 cups sugar
1 1/2 cups Karo corn syrup
3 tablespoons melted butter
1 1/2 teaspoons vanilla
2 1/2 cups chopped pecans



Beat flour, sugar, salt and butter in large bowl at medium speed until crumbly. Press firmly in jellyroll pan (15 1/2 x 10 1/2 x 1 inch)
Bake for 20 minutes or until light brown in a 350 degree oven. Meanwhile prepare filling by mixing all ingredients together, except pecans, until well blended. Then stir in pecans. Pour over baked crust and spread evenly. Bake until filling is set, about 25 minutes; cool. Cut into 1 1/2 inch squares, or smaller if you like.

Enjoy them!

the other recipes on the plate are linked at:

<http://dinnerchicks.wordpress.com/2011/12/19/christmas-bash-2011-dec-2011/>