

Pecan Pie Bars



Ingredients

Crust

1 ¼ Cups Flour
½ Cup Margarine, cut in pieces
¼ Cup Powdered Sugar
⅛ tsp Salt

Filling

2 Eggs
¾ Cup Light Corn Syrup
¾ Cup Sugar
2 Tbsp Margarine, melted
1 tsp Vanilla
1 ¼ Cups Pecans, coarsely chopped

Directions

For Crust: Preheat oven to 350°F. Mix flour, powdered sugar and salt together, and rub in margarine until it resembles crumbs. This can be done by hand or using an electric mixer. Press firmly into a greased 9x13 pan. Bake 20 minutes until golden brown.

Filling: Beat eggs, corn syrup, sugar, margarine and vanilla in large bowl until well blended. Stir in pecans. Pour over hot crust and spread evenly. Bake 20 minutes until filling is firm around edges and slightly firm in center. Cool completely on wire rack.

Notes

Makes 20 Bars (Cut 4x5)

