

Pecan Pie Treats

Makes 48 bars

Make cookie crust

Preheat oven to 350. In a food processor, pulse together the flour, butter, sugar and salt until it has a sand-like consistency, 30 seconds to 1 minute. Pour into a greased cookie pan and press into the bottom to form an even layer. Bake for 18 to 22 minutes or until golden brown. Remove.

Make filling

In a large bowl, mix together eggs, karo, sugar and vanilla. Using a hand mixer, beat until smooth and frothy. Stir in pecans.

Finish

Pour mixture over hot cookie crust and spread evenly. Return to oven for 20 to 24 minutes or until slightly browned and firm. Remove and let cool completely. Cut into bars and serve.

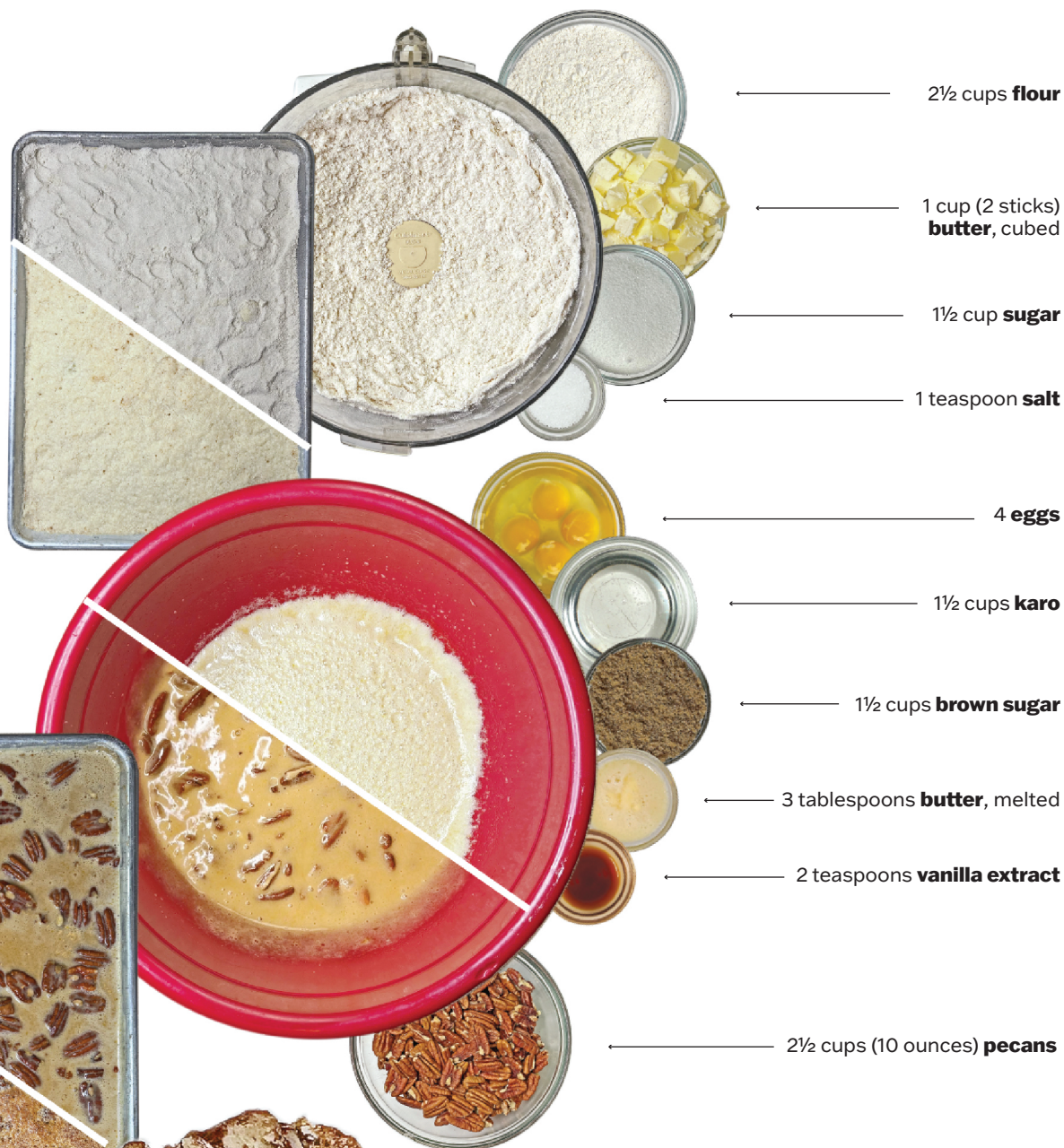


Illustration by Justin Gilbert |
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