

PECAN PIE BARS

(From King Arthur Baking)

Ingredients

Crust:

18 tablespoons unsalted butter, at room temperature
3/4 cups (5 2/3 ounces) light brown sugar, packed
3 cups (12 3/4 ounces) all purpose flour
1/2 teaspoon salt

Filling:

8 tablespoons unsalted butter
1/4 cup honey
6 tablespoons light brown sugar, packed
2 tablespoons heavy cream (milk will work)
2 tablespoons granulated sugar
1/4 teaspoon salt
2 cups pecan pieces

Directions:

To make the crust, preheat the oven to 325 degrees. Lightly grease a 9"x13" pan, and line the pan with parchment paper for easiest serving. (Make sure the paper extends up and over the sides of the pan on two opposite sides, so you can use it as a sling to remove the bars from the pan.)

In a medium mixing bowl, beat the butter and brown sugar until light and fluffy. Stir in the flour and salt to make a soft dough.

Transfer the dough to the prepared pan. Use your lightly floured hands to press the dough into an even layer, ensuring you've reached into the corners and to the edges of the pan. (I have found that an offset spatula works well, too.)

Prick the dough all over with a fork.

Bake the crust until lightly golden, 14-18 minutes. Remove it from the oven.

To make the filling, place all the filling ingredients except the pecans into a large pot or saucepan. Place the pan over medium-high heat, and heat, stirring regularly, until the mixture is smooth and has started to boil, around 2-3 minutes.

Remove the pan from the heat and stir in the pecans.

To assemble and bake, pour the filling over the hot crust, letting it spread to the edges and corners of the pan, and using a spatula to smooth the pecans into an even layer.

Transfer the pan to the oven, and bake until the filling is bubbling across the surface, 15-20 minutes.

Remove the pan from the oven, and allow the bars to cool completely in the pan before letting them out to cut and serve.