

CARAMEL PECAN BARS

INGREDIENTS

3 1/2 cups coarsely chopped pecans
2 cups all-purpose flour
2/3 cup powdered sugar
3/4 cup butter, cubed

1/2 cup firmly packed brown sugar
1/2 cup honey
2/3 cup butter
3 tablespoons whipping cream

DIRECTIONS

Preheat oven to 350F. Prepare a foil sling for your 13x9 inch baking pan.

Arrange pecans in a single layer on a baking sheet. Bake for 5 to 7 minutes or until lightly toasted. Cool on a wire rack 15 minutes or until completely cool.

Pulse flour, powdered sugar, and 3/4 cup butter in a food processor 5 to 6 times or until mixture resembles coarse meal. Press crumb mixture evenly on bottom and 3/4 inch up sides of the pan. Bake for 20 minutes or until edges are lightly browned. Cool on a wire rack 15 minutes or until completely cool.

In a saucepan over medium heat, bring brown sugar, honey, 2/3 cup butter, and whipping cream to a boil. Remove from heat and stir in toasted pecans. Spoon hot filling into prepared crust. Bake for 25 to 30 minutes or until golden and bubbly. Cool on a wire rack until completely cool. When cool, carefully lift the bars from the pan using the sling and transfer to a cutting board. Cut into squares.