

chattavore

PECAN PIE BARS (ADAPTED (BARELY) FROM THE COOK'S ILLUSTRATED BAKING BOOK)

Prep time: 15 minutes

Cook time: 45 minutes

Makes 9-16 bars

For the crust:

- 1 cup all-purpose flour
- 1/4 teaspoon baking powder
- 1 teaspoon salt
- 1/3 cup brown sugar
- 1/4 cup pecans, toasted
- 6 tablespoons unsalted butter, cut into small pieces and chilled

For the filling:

- 4 tablespoons unsalted butter, melted
- 1/2 cup brown sugar
- 1/3 cup corn syrup (either light or dark is fine)
- 2 teaspoons vanilla extract
- 1 tablespoon bourbon or dark rum
- 1/4 teaspoon salt
- 1 large egg
- 1 3/4 cup pecans, toasted and coarsely chopped

1. Preheat the oven to 350 degrees. Fold two sheets of aluminum foil to fit a 9-inch square pan and lay the sheets across the pan in opposite directions, pressing the foil into the pan to make a sling. Spray the foil with non-stick cooking spray.
2. Make the crust: In a food processor, combine the flour, baking powder, salt, brown sugar, and pecans and pulse until the pecans are chopped into fairly small pieces. Add the butter and pulse until the mixture resembles coarse crumbs. Pour into the prepared pan and press evenly into the bottom of the pan. Bake for 20 minutes, until lightly browned.
3. While the crust is baking, make the filling: whisk together the melted butter, brown sugar, corn syrup, vanilla extract, bourbon or rum, and salt until well combined. Whisk in the egg. Pour over the pre-baked crust, spreading to even out if necessary. Evenly sprinkle the pecans over the filling. Bake for 22-25 minutes, until the top is lightly browned and beginning to look dry.
4. Place the pan on a wire rack to cool for an hour. Use the foil to remove from the pan and allow to cool completely. Cut into 9-16 pieces and serve.