



Pecan Pie Bark

## **Introduction**

Pecan Pie Bark is a delightful treat that combines the rich flavors of traditional pecan pie

with the convenience of a candy. It's perfect for holiday gatherings, gift-giving, or simply satisfying your sweet tooth. This versatile dessert comes together easily and can be customized to suit your taste. Whether you're a fan of chocolate or prefer the classic pecan flavor, this recipe offers something for everyone.

## Detailed Ingredients with measures

Pecan halves - 1 ½ cups

Chocolate chips (semi-sweet or dark) - 2 cups

Unsalted butter - ½ cup

Brown sugar - 1 cup

Vanilla extract - 1 teaspoon

Salt - ½ teaspoon

Corn syrup - ½ cup

## Prep Time

15 minutes

## Cook Time, Total Time, Yield

Cook Time: 25 minutes

Total Time: 40 minutes

Yield: 12 servings



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## **Detailed Directions and Instructions**

**Step 1: Preheat the Oven**

Preheat your oven to 350°F (175°C).

**Step 2: Prepare the Baking Sheet**

Line a baking sheet with parchment paper for easy removal of the bark later.

**Step 3: Melt the Butter**

In a medium saucepan, melt the butter over medium heat.

**Step 4: Add the Sugar and Corn Syrup**

Once the butter is melted, stir in the brown sugar and corn syrup until fully combined.

**Step 5: Bring to a Boil**

Increase the heat and bring the mixture to a boil, stirring constantly for about 2 minutes.

**Step 6: Remove from Heat**

Remove the saucepan from heat and stir in the vanilla extract and salt.

**Step 7: Add the Pecans**

Fold in the chopped pecans until they are well coated with the mixture.

**Step 8: Pour onto the Baking Sheet**

Carefully pour the pecan mixture onto the prepared baking sheet and spread it out evenly.

**Step 9: Bake the Bark**

Bake in the preheated oven for 15 to 20 minutes, or until the mixture is bubbly and golden brown.

**Step 10: Cool the Bark**

Remove the baking sheet from the oven and let it cool completely on the counter.

**Step 11: Break into Pieces**

Once cooled, break the pecan bark into pieces for serving or storage.

**Notes****Storage Recommendations**

Store the pecan pie bark in an airtight container at room temperature for up to a week.

**Adaptations**

Feel free to add chocolate chips or drizzles to enhance the flavor.

**Serving Suggestions**

This bark makes a great dessert or snack, perfect for sharing during the holidays or special occasions.



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## **Cook techniques**

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