

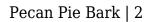
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Pecan Pie Bark

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 $\frac{1}{2}$ cups Chocolate chips (semi-sweet or dark) – 2 cups Unsalted butter – $\frac{1}{2}$ cup Brown sugar – 1 cup Vanilla extract – 1 teaspoon Salt – $\frac{1}{2}$ teaspoon Corn syrup – $\frac{1}{2}$ cup

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cook Time: 25 minutes Total Time: 40 minutes Yield: 12 servings





Pecan Pie Bark

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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