



Pecan Pie Bar Yuletide Treat

A Sweet Start

Hello, my dear. Come sit at the table. The oven is warm. I want to tell you about my Pecan Pie Bars. They are a hug in a pan. You get all the joy of a pie, but simpler. No fussing with a rolling pin. Just press the crust right into the pan.

I make these every Yuletide. The smell fills the whole house. It smells like toasted nuts and brown sugar. It smells like happiness. Doesn't that smell amazing? I think so. This matters because food is more than eating. It is about making a home feel cozy.

The Crust That Holds It All

Let's start with the bottom layer. It is nutty and sweet. You mix flour,

brown sugar, and pecans right in a food processor. Then you add cold butter. Pulse it until it looks like wet sand. That is the secret. It makes the crust so tender.

You just pat it into the pan. No stress. I still laugh at that. My first pie crust was tough as leather. I learned to be gentle. A light touch makes the best crust. Do you have a baking memory that makes you smile? I would love to hear it.

The Heart of the Matter

Now, the gooey filling. This is the magic. You whisk brown sugar, butter, and corn syrup. Then comes a splash of bourbon. It adds a warm, deep flavor. *Fun fact: the bourbon cooks off, leaving just its cozy taste.* Don't worry, it is very grown-up flavoring.

You pour this over the hot crust. Then you sprinkle more pecans on top. Into the oven it goes. The filling bubbles and turns a deep gold. It gets little cracks on top. That is how you know it is done. It is beautiful.

Why We Share

Waiting for them to cool is the hardest part. You must let them set for an hour. I use that time to clean up. Or to put the kettle on for tea. Sharing these bars is my favorite part. I wrap them in little parchment papers.

I give them to neighbors and friends. This matters, too. A small treat says, "I am thinking of you." It builds a little bridge between hearts. What is your favorite treat to give to others? Is it cookies, or maybe fudge?

Your Turn in the Kitchen

Now, you can make them. The recipe is your map. Follow it, but do not be afraid. Cooking is a feeling. If you are gentle and happy, your food will be too. Use the foil handles to lift the whole block out. It makes cutting so easy.

Cut them into neat little bars. They are rich, so small pieces are perfect. One pan makes many smiles. Will you try adding a different nut, like walnuts? Or keep it classic with pecans? Tell me how yours turn out.

Ingredients:

Ingredient	Amount	Notes
Unbleached all-purpose flour	1 cup (5 oz / 142 g)	For the crust
Light brown sugar (packed)	$\frac{1}{3}$ cup (2 $\frac{1}{3}$ oz / 66 g)	For the crust
Toasted pecans, chopped coarse	$\frac{1}{4}$ cup	For the crust
Table salt	1 teaspoon	For the crust
Baking powder	$\frac{1}{4}$ teaspoon	For the crust
Cold unsalted butter	6 tbsp ($\frac{3}{4}$ stick)	Cut into $\frac{1}{2}$ -inch pieces for the crust
Light brown sugar (packed)	$\frac{1}{2}$ cup (3 $\frac{1}{2}$ oz / 99 g)	For the pecan filling
Light corn syrup	$\frac{1}{3}$ cup	For the pecan filling
Unsalted butter, melted	4 tbsp ($\frac{1}{2}$ stick)	For the pecan filling
Bourbon or dark rum	1 tablespoon	For the pecan filling
Vanilla extract	2 teaspoons	For the pecan filling
Table salt	$\frac{1}{2}$ teaspoon	For the pecan filling

Ingredient	Amount	Notes
Large egg, lightly beaten	1	For the pecan filling
Toasted pecans, chopped coarse	2 cups	For the pecan filling



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Instructions

Step 1: First, get your pan ready. Move your oven rack to the middle. Heat the oven to 350 degrees. Grab a 9-inch square baking pan. Spray it well with cooking spray. Now, take two long pieces of foil. Fold each to be 9 inches wide. Lay one sheet in the pan, going up the sides. Lay the second sheet the other way. It will look like a foil sling. Spray the foil, too. This sling is a magic trick. It lifts the whole treat out later. (Spraying the foil keeps everything from sticking!)

See also [Festive Shrimp Cocktail Celebration](#)

Step 2: Let's make the crust. Put the flour, brown sugar, pecans, salt, and baking powder in a food processor. Pulse it a few times until it looks like coarse crumbs. Then, add the cold butter pieces. Pulse again until it looks like wet sand. Pat this mixture firmly into your prepared pan. Bake it for about 20 minutes. The crust will turn light brown. It should spring back when you touch it. Do you know why we use cold butter? It makes the crust wonderfully flaky!

Step 3: While the crust bakes, make the gooey filling. In a medium bowl, whisk the brown sugar, melted butter, and corn syrup. Add the bourbon, vanilla, and salt. Whisk it just until combined. Now, add the lightly beaten egg. Whisk it in gently. The smell is already so good, isn't it? This mixture will be lovely and shiny. (Whisk gently so you don't make too many bubbles.) What's your favorite holiday baking smell? Share below!

Step 4: Your crust should be hot from the oven. Pour the filling right over the hot crust. Sprinkle the two cups of toasted pecans evenly on top. Pop it back in the oven. Bake for 22 to 25 minutes. The top will be

brown and have little cracks. Let it cool on a rack for a full hour. I know, waiting is hard! But it needs to set. Then, use the foil handles to lift it out. Place it on a cutting board.

Step 5: Time to cut your Yuletide treats. Use a sharp knife. Cut into bars about 1 ½ by 2 ¼ inches. Wiping the knife between cuts helps get clean edges. I still laugh at how my grandson calls these “pecan pie squares.” They are all his favorite. Now, the hardest part is deciding who gets the first one. Enjoy your creation, my dear. You’ve made something truly special.

See also Oregano and Caper Roasted Red Potatoes

Creative Twists

You can make this recipe your own. Try a little chocolate magic. Sprinkle mini chocolate chips on the filling before baking. They melt into sweet pockets. For a cozy spice, add a teaspoon of cinnamon to the crust mixture. It smells like Christmas morning. If you’re feeling fancy, use half pecans and half walnuts. It gives a different, wonderful crunch. Which one would you try first? Comment below!

Serving & Pairing Ideas

These bars are perfect on a pretty plate. For a festive touch, dust them with powdered sugar. A dollop of whipped cream on the side is never wrong. For a beverage, a hot cup of spiced apple cider is my non-alcoholic pick. It’s so warming. For the grown-ups, a small glass of cream sherry pairs beautifully. It’s sweet and nutty, just like the pie. Which would you choose tonight?



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Keeping Your Pecan Pie Bars Perfect

Let's talk about keeping these treats yummy. First, cool them completely on the rack. Then, store them in a sealed container at room temperature. They will stay fresh for about four days. You can also freeze them for later joy.

Layer the bars between sheets of parchment in a freezer-safe box. They freeze beautifully for up to three months. Thaw them right in the container on your counter. I once froze a whole batch for my grandson's surprise visit. His smile was worth the wait!

Batch cooking is a gift to your future self. It means more time for stories and less time fussing. You can double the recipe in a 9×13 inch pan. Just watch the baking time a little closer. **Have you ever tried storing it this way? Share below!**

Simple Fixes for Common Hiccups

Even grandmas have kitchen mishaps. I remember when my crust stuck once. Now I always spray that foil well. If your crust crumbles when you pat it, don't worry. Just press it firmly into the pan. It will bake together just fine.

Is your filling too runny after baking? The bars likely needed more cooling time. Let them cool the full hour on the rack. This lets the filling set properly. It matters for that perfect, hold-in-your-hand texture.

Are the nuts sinking into the filling? Sprinkle them on top right before baking. Do not mix them into the liquid. This gives you a lovely, nutty top layer. Getting these steps right builds your cooking confidence. It

also makes every bite taste just right. **Which of these problems have you run into before?**

See also Creamy Celery Root Noel Puree

Your Quick Questions, Answered

Q: Can I make this gluten-free?

A: Yes! Use your favorite cup-for-cup gluten-free flour blend. It works wonderfully.

Q: Can I make it ahead?

A: Absolutely. Bake the crust and filling one day ahead. Just store it covered at room temperature.

Q: What if I don't have bourbon?

A: Use dark rum or just one extra teaspoon of vanilla. The flavor will still be rich.

Q: Can I double the recipe?

A: You can. Use a 9×13 inch pan. Add a few extra minutes to the bake time.

Q: Any optional tips?

A: A tiny pinch of cinnamon in the crust is lovely. *Fun fact: Pecans are the only major tree nut native to North America!* **Which tip will you try first?**

From My Kitchen to Yours

I hope you love making these bars. I love sharing these recipes with you. It keeps my kitchen feeling full of life. Please tell me all about your baking adventure.

I read every comment with my morning tea. **Have you tried this recipe?** Let me know how it turned out for you. Share a story from your own kitchen table.

Happy cooking!
—Elowen Thorn.



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Pecan Pie Bar Yuletide Treat

Author: Elowen Thorn

Cooking Method:[Baking](#)

Cuisine:[American](#)



Courses:[Dessert](#)

Difficulty: **Beginner**



Pecan Pie Bar Yuletide Treat | 20

Prep time: **20 minutes**

Cook time: **45 minutes**

Cool time: **1 hour**

Total time:**2 hours 5 minutes**



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Servings: **16 bars**

Calories: **250 kcal**

Best Season: Summer

Description

Experience the rich, buttery flavor of pecan pie in a convenient,

shareable bar form. A perfect holiday treat with a crisp crust and a gooey, nutty filling.

Ingredients

Crust:

- ▢ 1 cup unbleached all-purpose flour (5 ounces/142 grams)
- ▢ $\frac{1}{3}$ cup packed light brown sugar (2 $\frac{1}{3}$ ounces/66 grams)
- ▢ $\frac{1}{4}$ cup toasted pecans, chopped coarse
- ▢ 1 teaspoon table salt
- ▢ $\frac{1}{4}$ teaspoon baking powder
- ▢ 6 tablespoons cold unsalted butter ($\frac{3}{4}$ stick), cut into $\frac{1}{2}$ -inch pieces

Pecan Filling:

- ▢ $\frac{1}{2}$ cup packed light brown sugar (3 $\frac{1}{2}$ ounces/99 grams)
- ▢ $\frac{1}{3}$ cup light corn syrup
- ▢ 4 tablespoons unsalted butter ($\frac{1}{2}$ stick), melted
- ▢ 1 tablespoon bourbon or dark rum
- ▢ 2 teaspoons vanilla extract
- ▢ $\frac{1}{2}$ teaspoon table salt
- ▢ 1 large egg, lightly beaten
- ▢ 2 cups toasted pecans, chopped coarse

Instructions

1. For the crust: Adjust oven rack to middle position and heat oven to 350 degrees. Spray 9-inch square baking pan with nonstick cooking

spray. Fold two 16-inch pieces of foil or parchment paper lengthwise to measure 9 inches wide. Fit 1 sheet in bottom of greased pan, pushing it into corners and up sides of pan (overhang will help in removal of baked bars). Fit second sheet in pan in same manner, perpendicular to first sheet. Spray sheets with nonstick cooking spray.

2. Place flour, brown sugar, pecans, salt, and baking powder in food processor. Process mixture until it resembles coarse cornmeal, about five 1-second pulses. Add butter and pulse until mixture resembles sand, about eight 1-second pulses. Pat mixture evenly into prepared pan and bake until crust is light brown and springs back when touched, about 20 minutes.
3. For the pecan filling: While crust bakes, whisk together brown sugar, melted butter, corn syrup, bourbon, vanilla, and salt in medium bowl until just combined. Add egg and whisk until incorporated.
4. Pour filling on top of hot crust and sprinkle pecans evenly over top. Bake until top is brown and cracks start to form across surface, 22 to 25 minutes. Cool on wire rack for 1 hour. Remove bars from pan using foil or parchment handles and transfer to cutting board. Cut into bars that measure 1 1/2 inches by 2 1/4 inches.

Notes

For clean cuts, use a sharp knife and wipe it clean between slices. Store bars in an airtight container at room temperature for up to 3 days.

Keywords: Pecan Pie, Bars, Holiday, Dessert, Thanksgiving, Christmas