



Pecan Pie Bark



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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.

See also [Chicken Roll-Ups](#)

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

Layering Ingredients

To achieve the perfect texture and flavor in pecan pie bark, start by layering the ingredients methodically. This helps in creating distinct layers that enhance the overall taste and appearance.

Melt and Mix

Melt the butter and chocolate together for a smooth consistency. This technique ensures that the chocolate adheres well to the other ingredients, creating a cohesive bark.

Cooling Process

Allow the bark to cool completely before breaking it into pieces. This step is crucial for achieving the right texture, as it firms up the bark and makes it easier to slice.

Customizing Toppings

Experiment with different toppings like chocolate chips or sea salt. This personalizes the bark and adds an extra layer of flavor and visual appeal.

FAQ

How long does pecan pie bark last?

Pecan pie bark can last up to two weeks when stored in an airtight container at room temperature.

See also [Perfect Skillet Buttermilk Biscuits Recipe](#)

Can I use different nuts?

Yes, feel free to substitute pecans with other nuts such as walnuts or almonds for a different flavor profile.

Is there a gluten-free option?

Yes, make sure to use gluten-free ingredients in the recipe to accommodate gluten-free diets.

How should I store the pecan pie bark?

Store the bark in an airtight container at room temperature or in the refrigerator for longer shelf life.

Can I freeze pecan pie bark?

Yes, you can freeze it. Just ensure it's properly wrapped or in an airtight container to prevent freezer burn.



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Conclusion

Pecan Pie Bark is a delightful treat that combines the rich flavors of pecans with a sweet, chocolatey base. It's an easy-to-make dessert that's perfect for sharing during holidays or gatherings. Enjoy the wonderful blend of textures and tastes as you indulge in this delicious confection.

More recipes suggestions and combination

Pecan Pie Bars

Try a classic pecan pie in bar form for a convenient, handheld version of this beloved dessert.

Chocolate Covered Almonds

For a nutty treat, dip almonds in chocolate, similar to the pecan bark, but with a different nutty flavor.

Nutty Trail Mix Bark

Mix various nuts and dried fruits into melted chocolate for a healthy snacking option that provides crunch and sweetness.

Caramel Corn Bark

Combine caramel popcorn with chocolate for a fun twist that captures both the spirit of sweet snacks and the richness of candy bars.

Maple Walnut Bark

Replace pecans with walnuts and drizzle with maple syrup for a

uniquely flavored bark that's reminiscent of classic maple desserts.



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