



Pecan Pie Bars



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Introduction

Pecan Pie Bars offer a delightful twist on a traditional favorite, combining the rich flavors of pecan pie with a convenient bar format. Perfect for gatherings, these bars are easy to make and share, bringing the classic comfort of pecan pie to any occasion.

Ingredients

- 1 cup unsalted butter, melted
- 1 cup brown sugar, packed
- 2 cups all-purpose flour
- 1/2 teaspoon salt
- 4 large eggs
- 1 cup corn syrup
- 1 teaspoon vanilla extract
- 2 cups pecans, chopped

Prep Time

The prep time for these delicious pecan pie bars is approximately 15 minutes, making it a quick and enjoyable recipe to get started on.

Cook Time, Total Time, Yield

- Cook Time: 40 minutes
- Total Time: 55 minutes
- Yield: Approximately 24 bars

These pecan pie bars are not only delicious but also easy to prepare, making them a perfect dessert option for both novice and experienced bakers alike. Enjoy the delightful taste and texture of pecans with a buttery crust in a convenient bar form.



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Detailed Directions and Instructions

Step 1: Prepare Your Baking Dish

Preheat your oven to 350°F (175°C). Grease a 9×13-inch baking dish with cooking spray or line it with parchment paper for easy removal.

Step 2: Make the Crust

In a mixing bowl, combine flour, brown sugar, and melted butter. Stir until the mixture is crumbly and well combined. Press the mixture evenly into the bottom of the prepared baking dish.

Step 3: Bake the Crust

Place the crust in the preheated oven and bake for about 15 minutes, or until it is lightly browned. Remove from the oven and set aside to cool slightly.

See also [Country Ranch Green Beans Potatoes and Bacon Recipe](#)

Step 4: Prepare the Pecan Filling

In a separate bowl, whisk together the eggs, corn syrup, granulated sugar, vanilla extract, and salt until well blended. Stir in the chopped pecans.

Step 5: Combine Filling with the Crust

Pour the pecan filling evenly over the pre-baked crust in the baking dish. Spread it out gently with a spatula to ensure even coverage.

Step 6: Bake the Bars

Return the baking dish to the oven and bake for an additional 25-30 minutes, or until the filling is set and slightly puffed.

Step 7: Cool and Cut into Bars

Once baked, remove the dish from the oven and let it cool completely on a wire rack. Once cooled, cut into bars and serve.

Notes

Note 1: Storage

Store any leftover pecan pie bars in an airtight container at room temperature for up to 3 days or in the refrigerator for a week.

Note 2: Serving Suggestions

These bars can be served alone or with whipped cream or ice cream for added indulgence.

Note 3: Optional Toppings

Consider adding a drizzle of chocolate or caramel sauce on top for extra flavor and sweetness.

Note 4: Nutritional Adjustments

You can substitute the corn syrup with maple syrup for a different flavor profile if desired.



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Cook techniques

Preparing the crust

To achieve a flaky and buttery crust, start by mixing the flour, sugar, and butter until crumbly. Gradually add cold water while mixing until the dough holds together. Chill before rolling it out.

Baking the crust

Pre-bake the crust for a set amount of time to ensure it is firm and golden brown. This helps to avoid a soggy bottom when adding the filling.

See also [Easy Homemade Egg Drop Soup Recipe](#)

Making the filling

Combine the eggs, sugar, corn syrup, and vanilla in a bowl. Whisk until fully blended, ensuring a smooth consistency for even distribution in the bars.

Evenly spreading the filling

Pour the filling mixture over the pre-baked crust and gently spread it evenly to avoid uneven cooking and ensure that every bar has a consistent flavor.

Baking the bars

Bake until the filling is set, keeping an eye on the edges to prevent over-browning. Allow them to cool completely before cutting into bars for clean, even slices.

FAQ

Can I use a pre-made crust?

Yes, a pre-made crust can save time, but homemade crust provides better flavor and texture.

How do I store leftover bars?

Store the pecan pie bars in an airtight container at room temperature for up to 3 days or refrigerate them for longer freshness.

Can I freeze these bars?

Absolutely! Freeze the bars for up to 3 months. Just make sure they are well wrapped to prevent freezer burn.

What can I substitute for corn syrup?

Honey or maple syrup can be used as a substitute, but keep in mind it will change the flavor profile slightly.

Can I add chocolate chips?

Yes, chocolate chips can be added for a delicious twist on the traditional pecan pie flavor.



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Conclusion

Pecan pie bars are a delightful twist on the classic dessert, offering a convenient and tasty option for any gathering. Their rich, buttery flavor combined with the sweetness of pecans creates an indulgent treat that is sure to please a crowd. Perfect for holidays or any special occasion, these bars are not only easy to make but also provide the satisfying taste of pecan pie in a handheld format.

See also [Apple Pie Egg Rolls](#)

Chocolate Drizzle Pecan Bars

Add a drizzle of melted chocolate on top of your pecan pie bars to create a rich flavor contrast. The chocolate enhances the sweetness and adds a luxurious touch.

Maple Pecan Bars

Incorporate maple syrup into the filling for an extra layer of flavor. The maple adds a depth that complements the pecans beautifully.

Coconut Pecan Bars

Mix shredded coconut into the pecan filling for a tropical twist. The coconut adds texture and a hint of sweetness that pairs well with the pecans.

Spiced Pecan Bars

Add warm spices like cinnamon or nutmeg to the filling for a cozy, aromatic flavor profile. This variation is perfect for autumn gatherings.

Pecan Cheesecake Bars

Top the pecan pie bars with a layer of cream cheese mixture for a decadent cheesecake twist. This combination will elevate the dessert to new heights.

Bourbon Pecan Bars

Incorporate a splash of bourbon into the filling for a sophisticated flavor. The bourbon adds a unique depth and richness to the bars.

Fruit Topped Pecan Bars

Serve the pecan bars with a topping of fresh fruit, such as berries or sliced apples, for a refreshing contrast to the sweet filling.



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