

## Pecan Pie Bars

### Crust:

1 cup butter, softened  
2/3 cup brown sugar, packed  
2 2/3 cup all-purpose flour  
1/2 tsp salt

### Topping:

1/2 cup butter, softened  
1 cup brown sugar, packed  
1/3 cup honey  
2 Tbsp heavy cream  
2 cup chopped pecans



- ✚ Preheat the oven to 350°. Line a 9x13-inch pan with foil, leave enough for a 2" overhang on all sides and spray with Pam
- ✚ Crust: beat together butter and brown sugar until fluffy. Add in flour and salt, mix until crumbly
- ✚ Press into your foil-lined pan and bake for 20 minutes, until golden brown
- ✚ While your crust bakes, prepare the filling: combine the butter, brown sugar, honey and heavy cream in a saucepan over medium heat. Simmer the mixture for 1 minute, stir in chopped pecans
- ✚ Remove the crust from the oven and immediately pour the pecan filling over the hot crust. Spread it to cover the entire surface of crust
- ✚ Return your pan to the oven and bake for another 20 minutes
- ✚ Remove the pan from the oven and allow the bars to completely cool
- ✚ Using the foil overhang, lift out the bars and transfer them to a cutting board. Peel foil off, and slice into serving size bars

