



PECAN PIE BAR COOKIES

From the kitchen of Mom Dudley

Ingredients:

Bar Cookie Crust:

2 cups Flour
½ cup Margarine
1/3 cup Sugar
¼ tsp Salt

FILLING:

2 Eggs
¾ cup Karo Corn Syrup
¾ cup Sugar
2 Tbsp Margarine, melted
1 tsp Vanilla
1 ¼ cups Pecans, chopped

Directions:

Bar Cookie Crust:

Preheat oven to 325 degrees. Spray 9 x 13 pan with Pam or line with parchment.

In large bowl with mixer at medium speed beat flour, margarine, sugar and salt until mixture resembles coarse crumbs. Press firmly into bottom and ¼" up sides.

Bake at 325 degrees for 15 minutes or until golden brown.

FILLING:

Beat eggs, corn syrup, sugar, margarine and vanilla until well blended. Stir in pecans, pour over hot crust, spread evenly.

Bake at 350 degrees for 20 minutes or until filling is firm around edges and slightly firm in center. Cool on wire rack.

Makes 32 bars