



Gammy's House Recipes

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Chunky Pecan Pie Bars

Crust:

1-1/2 cups all-purpose flour
1/2 cup (1 stick) butter, softened
1/4 cup packed brown sugar

Filling:

3 large eggs
3/4 corn syrup
3/4 cup granulated sugar
2 tablespoons butter, melted
1 teaspoon vanilla extract
1-3/4 cups (11.5 oz. package) semi-sweet chocolate chunks
1-1/2 cups coarsely chopped pecans

Preheat oven to 350°. Grease 13-in. x 9-in. x 2-in. baking pan.

For Crust:

Beat flour, butter and brown sugar in small mixer bowl until crumbly. Press into prepared baking pan. Bake for 12-15 minutes or until lightly browned.

For Filling:

Beat eggs, corn syrup, granulated sugar, butter and vanilla extract in medium bowl with wire whisk. Stir in chunks and nuts. Pour evenly over baked crust. Bake for 25-30 minutes or until set. Cool in pan on wire rack.

Yield: About 3 dozen bars