

Pecan Bars:

For the crust:

*1 cup + 2 Tbsp unsalted butter
¼ cup packed light brown sugar
½ tsp salt
3 cups all purpose flour*

For the filling:

*½ cup unsalted butter
½ cup light brown sugar
¼ cup + 2 Tbsp honey
2 Tbsp granulated sugar
2 Tsp heavy cream
¼ tsp salt
2 cups pecan halves
½ tsp pure vanilla extract*

Preheat oven to 350 F.

Make crust: Put butter (room temperature) and sugar into the bowl of an electric mixer fitted with a paddle attachment. Mix on medium speed until light and fluffy, about 2 minutes. Mix in salt. Add flour, about 1 cup at a time, mixing until fully incorporated after each addition. Continue mixing until the dough comes together in large clumps.

Press dough about ¼ inch thick into a 9x13 baking pan. Pierce the dough with a fork. Chill until firm, about 20 min. Bake until golden brown, 18 – 20 min. Cool completely. Reduce oven temp to 325 F.

Make filling: Place butter, brown sugar, honey, granulated sugar and heavy cream in a sauce pan over high heat. Bring to a boil, stirring constantly until mixture coats the back of a spoon, about 1 min. Remove pan from heat, stir in salt, nuts and vanilla. Pour filling into the cooled crust.

Bake until filling bubbles, 15-20 minutes. Carefully transfer to a wire rack to cool completely. Run a paring knife around the edges of the pan and invert onto a cooling rack. Invert again onto a cutting board. Use a sharp knife to cut into 1x3 inch bars.