



## Pecan Pie Bars

These are made with a prebaked bottom crust and then the filling on top. These are not as sweet as a pecan pie but just as rich

Yield: 48 bars

Preheat oven to 425°F and 350°F

14-inch round baking pan, prepared with a non-stick spray

### Crust:

5 oz	unsalted butter, softened
4 oz	cream cheese, softened
1/4 cup	granulated sugar
1-3/4 cups	unbleached all-purpose flour
1/2 tsp	sea salt
1/2 tsp	baking powder

1. In a mixer with a paddle attachment, blend butter, cream cheese, sugar, flour, salt and baking powder until crumbly.
2. Press the mixture into the bottom of the pan and a little up the sides. Place in preheated oven (425°F) bake for 10 minutes to set. Reduce the heat in the oven to 350°F. Meanwhile make the filling.

### Filling:

1-3/4 cups	chopped pecans
1 cup	brown sugar, packed
4 large	eggs
3/4 cup	corn syrup
1/4 cup	heavy cream
2 oz	unsalted butter, melted
2 tbsp	rum
2 tsp	pure vanilla extract
1/2 tsp	sea salt

1. In a medium bowl, combine pecans, brown sugar, eggs, corn syrup, heavy cream, butter, rum, vanilla and salt. Blend until fully incorporated.
2. Pour on top of the baked crust. Place in 350°F oven until puffed up, about 30 minutes. Cool completely. Cut into bars.