

Mrs Fields Pecan Pie Bars

Categories: Cookies

Yield: 1 servings

Pastry:

- 1 1/2 c All-purpose flour
- 1/2 c Salted butter; chilled
- 5 tb Ice water; (5 to 6)

Filling:

- 5 tb Salted butter
- 1 c Dark brown sugar; firmly pac
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- 1/2 c Light corn syrup
- 2 ts Pure vanilla extract
- 3 lg Eggs; beaten
- 1 1/2 c Chopped pecans

Preheat oven to 350-degrees F. In a medium bowl combine flour and chilled butter with a pastry cutter until dough resembles coarse meal. Add water gradually and mix just until dough holds together and can be shaped into a ball. Or, use a food processor fitted with metal blade to combine flour and butter until they resemble coarse meal. Add water by tablespoonfuls and process just until a dough ball begins to form. Wrap dough tightly in a plastic scrap or a plastic bag. Refrigerate 1 hour or until firm.

On floured board using a floured rolling pin, roll out dough into a 10x10-inch pan. Fold dough in half and then into quarters. Place it in an 8x8-inch baking pan. Unfold the dough and press it into the corners and up along the sides of the pan. Refrigerate 15 minutes.

TO PREPARE THE FILLING: Melt 5 tablespoons of butter in medium saucepan over medium heat. Remove from heat, and stir in sugar and corn syrup. Mix until smooth. Add vanilla and eggs, and beat with spoon until thoroughly combined. Fold in chopped pecans. Pour the pecan filling into the pastry-lined pan. If dough extends beyond filling minsture trim dough with a knife. Place pan in center of oven and bake 50-60 minutes or until filling is set. Cool on wire rack. Cut into 2x2-inch square, and top each with a pecan half. Serve at room temperature or chilled.