



Just Recipes.

Chocolate Pecan Pie Bars

Only chocolate can make pecan pie even tastier and more luscious. A close-your-eyes-in-pleasure delight.

Ingredients

Makes 24 bars

½ cup [125 ml]	unsalted butter (1 stick), room temperature, plus 2 tbsp [30 ml] melted
¼ cup [60 ml]	packed light-brown sugar
1¼ cup [310 ml]	all-purpose flour
½ tsp [2.5 ml]	salt
3	large eggs
¾ cup [185 ml]	light corn syrup
½ cup [125 ml]	granulated sugar
1 package	semisweet chocolate chips (11.5 oz [326 g] - approx. 2 cups [500 ml])
2 cups [500 ml]	coarsely chopped pecans



Method

Preheat oven to 350°F (175°C). Line the bottom and sides of a 9-by-13-inch [23-by-33-cm] baking pan with aluminum foil. In the bowl of an electric mixer, beat 1 stick room temperature butter, brown sugar, flour, and salt until coarse crumbs form. Pour mixture into prepared pan; press firmly into bottom (layer will be thin, make sure to spread and press it up to the four corners).

Bake until lightly browned, 25 to 30 minutes. Let cool, 10 minutes.

Meanwhile, in same bowl, mix eggs, corn syrup, granulated sugar, and melted butter until well combined. Add chocolate chips and pecans; spread over crust. Bake until set and golden, 25 to 30 minutes. Cool completely in pan before lifting out (using foil to lift). Cut into 24 bars.

If the bars are not all devoured straight away, store in an airtight container in the fridge. Always bring back to room temperature before eating - it's be exponentially better.