

Pecan Bars

for crust:

2 sticks butter, softened
2/3 cup packed brown sugar
2 2/3 cups all-purpose flour
1/2 teaspoon salt
1/4 tsp nutmeg
1/2 tsp vanilla

for filling:

1 1/2 stick (3/4 cup) butter
1 1/2 cup packed brown sugar
1/2 cup honey
3 T heavy cream
1/2 tsp cinnamon
dash salt
3 cups chopped pecans
1/2 tsp vanilla

Preheat oven to 350°F. Line a 9×13-inch pan with foil, leaving enough for a 2-inch overhang on all sides. Spray with Pam. Make the crust by creaming together the butter and brown sugar until fluffy. Add in the flour, salt, and nutmeg; mix until crumbly. Press the crust into the foil-lined pan. Bake for 20 minutes until golden brown. While the crust bakes, prepare the filling: combine butter, sugar, honey, cinnamon, salt, and heavy cream in a sauce-pan and stirring it over medium heat. Simmer the mixture for 1 minute, then stir in the chopped pecans and vanilla. Remove the crust from the oven and immediately pour the pecan filling over the hot crust; spread it over the entire surface. Return the pan to the oven and bake an additional 20 minutes. Remove the pan and allow the bars to fully cool in the pan before cutting.