

# Texas Pecan Bars

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## **Crust:**

- 1 1/2 sticks cold Food Club butter, cubed
- 1 1/2 cups Food Club all-purpose flour
- 2/3 cup Food Club light brown sugar
- 1 teaspoon kosher salt
- 2-3 tablespoons cold water

## **Filling:**

- 1 stick Food Club unsalted butter, softened
- 1 cup Food Club light brown sugar
- pinch of salt
- 1/3 cup Food Club light corn syrup
- 3 cups pecans, coarsely chopped

Preheat oven to 350°F. Line a 9" x 13" baking dish with foil allowing an overhang about 2 inches off the sides. Butter the foil. In a food processor, blend flour, sugar, butter, and salt until the mixture resembles coarse sand. Add 2-3 tablespoons cold water and mix until the dough just holds together. Press dough into bottom of buttered baking dish and bake in oven until golden brown (about 20 to 25 minutes). In a stand mixer fitted with the paddle attachment, cream butter, brown sugar, and a pinch of salt until light and fluffy (about 3 minutes). Add the corn syrup, flour, and pecans; mix until just combined. Spread the filling over the baked crust and bake until golden brown (about 30 to 35 minutes). Remove the dish from the oven and allow it to cool completely in the pan. Remove from pan by pulling up on the foil sides. Remove foil before cutting into bars.