



# Pecan Pie Bars

*Recipe from Executive Chef Terry Dox*

## Crust

1 ½ cups all-purpose flour                      ¼ cup packed brown sugar  
½ cup softened butter

Preheat oven to 350°. Beat flour, butter, and brown sugar until crumbly. Press into prepared pan and back for 10 -12 minutes until lightly browned.

## Filling

3 large eggs    1 teaspoon vanilla extract  
¾ cup corn syrup                                      1 ¾ cups semi-sweet chocolate chunks  
¾ cup granulated sugar                              1 ½ cups chopped pecans  
3 tablespoons melted butter

With wire whisk, beat eggs, corn syrup, sugar, butter, and vanilla in medium bowl. Stir in chocolate and pecans. Pour evenly over browned crust and back for 25 minutes until set. Cool and cut into 2 dozen bars.

*Included in Ruttger's Holiday Card Mailing 2006*