

# Honey-Pecan Squares Recipe

## Ingredients

- 1 cup unsalted butter, softened
  - 3/4 cup packed dark brown sugar
  - 1/2 teaspoon salt
  - 3 cups all-purpose flour
  - **FILLING:**
  - 1/2 cup unsalted butter, cubed
  - 1/2 cup packed dark brown sugar
  - 1/3 cup honey
  - 2 tablespoons sugar
  - 2 tablespoons heavy whipping cream
  - 1/4 teaspoon salt
  - 2 cups chopped pecans, toasted
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- 1/2 teaspoon maple flavoring *or* vanilla extract

**MAKES:** 24 servings

## Directions

1. Preheat oven to 350°. Line a 13x9-in. baking pan with parchment paper, letting ends extend up sides of pan. In a large bowl, cream the butter, brown sugar and salt until light and fluffy. Gradually beat in flour. Press into prepared pan. Bake 16-20 minutes or until lightly browned.
  2. In a small saucepan, combine the first six filling ingredients; bring to a boil. Cook 1 minute. Remove from the heat; stir in pecans and maple flavoring. Pour over crust.
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3. Bake 10-15 minutes or until bubbly. Cool in pan on a wire rack. Lifting with parchment paper, transfer to a cutting board; cut into bars. **Yield:** 2 dozen.

**Note:** To toast nuts, spread in a 15x10x1-in. baking pan. Bake at 350° for 5-10 minutes or until lightly browned, stirring occasionally. Or, spread in a dry nonstick skillet and heat over low heat until lightly browned, stirring occasionally.