

Chocolate Pecan Shortbread Bars

Serves 16

CRUST

- 195 g all-purpose flour
- 112 g powdered sugar
- 168 g butter, + more for greasing pan
- 1 tsp vanilla extract

LAYERING

- 213 g semi-sweet chocolate chips
- 195 g pecan halves (or chopped pecans)

CARAMEL FILLING

- 75 g butter
- 57 g light brown sugar, packed
- 3 T honey
- 1½ T heavy cream
- 1½ tsp vanilla extract



SHORTBREAD CRUST

RECIPE PREP:

1. Preheat oven to **180°C**.
2. Cube butter with a knife.
3. Grease an 20 x 20-cm baking pan. Line pan with an oversized piece of parchment paper that extends over 2 sides of the pan. These “handles” will be used to easily lift and remove the dessert from the pan.
4. In the bowl of a food processor, add **flour**, **powdered sugar**, **butter** pieces, and **vanilla** extract. Pulse until ingredients are combined, and a soft supple dough forms. Gather it into a ball.
5. Transfer ball of dough to prepared pan. With your hands, press it down into an even layer on the bottom of the baker. Be sure to also cover the corners and edges of the pan. Prick the dough all over with a fork.
6. **Bake 15 to 18 minutes**, or until the middle is baked but still pale, and the edges are a slight golden blonde. Remove from oven.

CHOCOLATE PECAN FILLING

1. Reduce oven temperature to **165°C**.
2. While the crust is in the oven (toward the end of baking time), prep the caramel filling so it's ready to go. Add **butter**, **brown sugar**, **honey**, **heavy cream** and **vanilla** to a heat-safe bowl. Microwave 1 minute.
3. Whisk until ingredients are fully combined. If needed, microwave 20 seconds more and whisk again.
4. As soon as the hot crust comes out of the oven, sprinkle an even layer of **chocolate chips** across the surface.
5. Arrange **55 g pecans** in an even layer over the chocolate chips. Reserve remaining nuts for later.

6. Evenly pour caramel sauce over the chocolate and pecans. Let it spread to cover the corners and edges of the pan. If needed, tilt pan to encourage spread. Arrange reserved **140 g pecans** on the surface.
7. Bake **15 to 20 minutes**, or until filling is gently bubbling around the sides, with some slight bubbling across the surface. Remove pan from oven.
8. Cool on a metal rack until set, **about 3 hours**. **After the first hour, tent the pan loosely with foil.**

CUT AND SERVE DESSERT BARS:

Once slab has cooled and set, use parchment paper “handles” to lift and transfer slab to a wooden board. Slice into 16 squares.

<https://www.confettiandbliss.com/chocolate-pecan-bars/>