

Pecan Squares *(Joy of Baking)*

Makes about 25 squares

- 100 g pecans

Shortbread Crust:

- 70 g unsalted butter, at room temperature
- 50 g light brown sugar
- 130 g all-purpose flour
- ¼ tsp salt



Pecan Filling:

- 2 large eggs, at room temperature
- 100 g light brown sugar, firmly packed
- 120 ml Lyle's Golden Syrup (can also use dark or light corn syrup)
- 1 T cream (can use heavy cream or sweetened condensed milk)
- 10 g all-purpose flour
- ¼ tsp salt
- 1 tsp vanilla extract (or 1 T rum or bourbon)

Pecan Squares:

1. Preheat your oven to **180°C**.
2. Line bottom and sides of a 20 cm square baking pan with foil.
3. Butter the foil, or spray with a non-stick cooking spray.
4. Place the pecans on a baking sheet and bake for **about 6-8 minutes** or until lightly browned and fragrant. Let cool and then coarsely chop.

Shortbread Crust:

1. Place the **butter** in the bowl of a stand mixer, fitted with the paddle attachment, and beat until smooth.
2. Add the **brown sugar** and beat until combined.
3. Add the **flour** and **salt** and beat until you have coarse crumbs (not a solid ball of dough).
4. Press the mixture onto the bottom of the prepared pan and bake for **about 13-15 minutes** or until very lightly browned.
(Sometimes takes longer...up to 20 min.)
5. Remove from oven and place on a wire rack to cool while you make the filling.

Pecan Filling:

1. In a large bowl, whisk or beat the **eggs** until foamy.
2. Add the **brown sugar, golden (or corn) syrup, cream, flour, salt,** and **vanilla** and whisk until combined.
3. Pour over the baked crust and then sprinkle with the chopped **pecans**.
4. Bake for **about 25-30 minutes** or until the filling has set. Let cool in the pan and then cut into squares (bars).

Store at room temperature or in the refrigerator. They can also be frozen.