

2012 Addison County Fair & Field Days

ACMSA Maple Contest Recipes

Maple Pecan Bars (Submitted by Aaron Savage)

Ingredients:

1 ½ cup plus 2 tbsp flour
1 cup chopped pecans
1 cup brown sugar
¼ tsp salt
½ cup butter
½ tsp vanilla
1 cup maple syrup
2 eggs



Instructions:

1. In bowl, combine 1 ½ cups flour with ⅓ cup brown sugar.
2. Cut in butter until mixture is crumbly.
3. Press mixture into greased 9 x 13 pan.
4. Bake 350 for 15 minutes.
5. Combine remaining brown sugar with syrup in a saucepan.
6. Cook over medium heat 5 minutes.
7. Remove from heat.
8. In a bowl, beat eggs with remaining flour, vanilla and salt.
9. Gradually pour hot syrup into egg mixture, stirring constantly.
10. Pour over baked crust.
11. Sprinkle with pecans.
12. Bake 350 for 20 minutes.
13. Cook on wire rack.