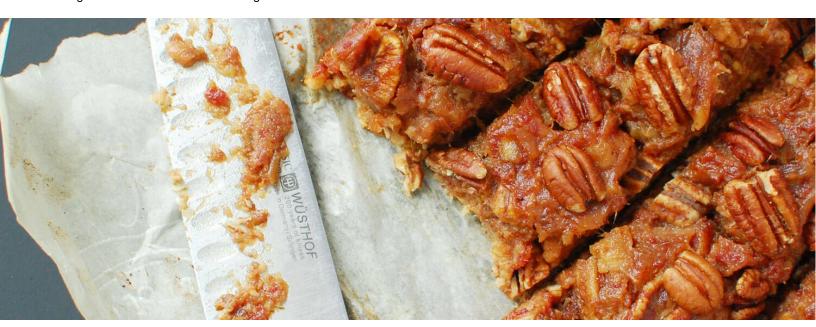
# **Pecan Pie Squares**

5 ingredients · 35 minutes · 16 servings



## **Directions**

- 1. Preheat oven to 350°F (177°C).
- Create the crust by combining half of the dates and all of the cashews and coconut flakes together in a food processor. Process until a thick, evenly distributed mixture forms
- 3. Line a square baking dish with parchment paper. Press the crust mixture down evenly into the dish. Take some time to really pack it in there so the crust doesn't crumble.
- 4. Take the remaining dates and finely chop them into pieces. Place chopped dates in a saucepan with the water. Place over medium-low heat and stir continuously until a thick gooey mixture forms. Remove from heat and stir in about 3/4 of the pecans. Then transfer mix into the baking dish over top of the crust. Press the remaining pecans evenly into the top to make it pretty.
- 5. Place in the oven and bake for 20 minutes.
- 6. Remove from oven and let cool completely before lifting the parchment paper out of the dish and cutting into squares. Enjoy!

### **Notes**

#### Leftovers

Store in an airtight container for up to four days. Freeze for up to three months.

#### Serving Size

One serving is one square. An 8  $\times$  8-inch baking dish was used for 16 servings.

## Ingredients

2 cups Pitted Dates (divided)

1 1/2 cups Cashews (soaked for 1 hour and drained)

1 cup Unsweetened Coconut Flakes

3/4 cup Water

2 cups Pecans