

Pecan Pie Bars



Ready in **60 minutes**

Recipe from

<https://onehotoven.com/pecan-tassies/>

Photo from

<https://www.foodnetwork.com/recipes/pecan-bacon-squares-a-la-mode-3362394>

Equipment

- 2 medium bowl
- Spatula/Spoon
- Cutting board and knife
- Fork
- Mini muffin shell, muffin tin or 8 x 8 baking tray
- Oven

Ingredients

- 1 cup butter, softened
- 6 oz. cream cheese, softened
- 2 cups all purpose flour
- 2 large eggs
- 1 ½ cups brown sugar
- 2 tbsp melted butter
- 1 tsp vanilla extract
- ⅛ tsp salt
- 1 ½ cup pecans, chopped

Preparation

1. Preheat your oven to 350 F.
2. Make the crust by mixing together the butter and the cream cheese until combined and soft.
3. Add the flour to the butter mixture and mix until combined
4. Make the filling by lightly whisking the eggs. Then mix in the brown sugar, melted butter, vanilla and salt into the eggs.
5. If you are making mini tarts (often called tassies), divide the dough into 48 balls and drop them into greased mini muffin tins. This can be done with larger balls in tart shells or regular muffin tins. Press the dough into the shells to make an even crust on the bottom and sides.

6. If you are making it as a bar then scoop your dough into a greased 8 x 8 baking dish.
7. Sprinkle 1 cup of the chopped pecans onto the crust, evenly distributing them.
8. Pour in the egg mixture (filling the tart or muffin shells $\frac{2}{3}$ full) on top of your pecans and then sprinkle your remaining pecans to top.
9. Bake for 25-30 minutes or until a crust forms on top and the pastry is golden. Baking time will vary based on your oven and chosen baking dish.
10. Let cool before removing from the pan.
11. Enjoy on their own with optional ice cream or whipped cream.