

## Southern Pecan Bars



Pecans are synonymous with the south and southern baking. I use a southern brand of syrup in these to make them just a little more southern. My notes below will help you find the ingredients if you do not live in the south.

Makes 32 bars

Preheat oven to 325°F

Prepare a 9x13-inch baking pan with foil extending on the sides and then parchment paper. Spray the sides of the pan.

### *Crust*

1 cup plus 2 tbsp	unsalted butter, room temperature	2 cups	All-purpose flour
3/4 cup	dark brown sugar, packed	1 cup	almond flour
		1/2 tsp	sea salt

### *Filling:*

1/2 cup	unsalted butter, room temperature	2 tbsp	heavy cream
1/4 cup	Blackburn-Made Syrup® (see notes)	2 tbsp	granulated sugar
		1/4 tsp	sea salt
6 tbsp	dark brown sugar, packed	2 cups	chopped pecans, raw unsalted

1. *Crust:* In mixing bowl, with paddle attachment on medium speed, blend butter and brown sugar until fluffy, about 3 minutes. Lower speed, add flour and almond flour, blending until fully incorporated. Press evenly on the bottom of the prepared pan. Bake into preheated oven until lightly golden brown, about 14-18 minutes. Meanwhile, make the filling.
2. *Filling:* In heavy bottomed saucepan, on medium high, heat unsalted butter, syrup, brown sugar, heavy cream, granulated sugar and salt until mixture is smooth, and starts to boil, about 3 minutes. Off of the heat, add pecans and coat with mixture.
3. As soon as the crust is finished, without cooling, Pour the filling over the hot crust and carefully spread into an even layer.
4. Place back into the oven and bake until filling is bubbling, 15 to 20 minutes. Let cool in the pan for a few hours before cutting.

Notes: Blackburn-Made Syrup® can be purchased on amazon.com: [Link](#). You can also substitute Corn Syrup or honey ounce for ounce.