

Pecan Squares

- 2 cups flour
- 2/3 cup powdered sugar
- 3/4 cup butter, softened
- 1/2 cup firmly packed brown sugar
- 1/2 cup honey
- 2/3 cup butter
- 3 Tablespoons whipping cream
- 3 1/2 cup coarsely chopped pecans (381 grams)



Preheat oven to 350°.

Sift the flour and powdered sugar together into a large mixing bowl. Cut in 3/4 cup softened butter using a pastry blender or a fork until it looks like coarse crumbs. Pat mixture into 13x9 baking dish pressing up the sides about halfway.

Bake for 20 minutes until edges are lightly browned. Cool.

Stir brown sugar, honey, 2/3 cup butter and whipping cream to a boil in a large saucepan. Remove from heat, stir in pecans. Pour hot mixture over crust.

Bake 25-30 minutes until golden and bubbly. Cool completely before cutting.

Store in a covered container.