

Holiday Pecan Cookie Bars



Ingredients

- 1 13 x 9-inch Oatmeal Cookie Crust, unbaked
- 8 tbsp butter, cut into pieces
- 1/3 cup light corn syrup
- 3/4 cup plus 2 tbsp firmly packed brown sugar
- 1/4 cup whipping cream or half and half
- 1 ½ tsp vanilla
- 3 ½ cups small pecan halves (about 12 oz)

How to make it

1. Heat oven to 350°F.
2. Bake crust 16 to 20 minutes, or until golden brown (center of crust should feel firm when lightly touched).
3. Cool on wire rack while making filling.
4. Increase oven temperature to 375°F.
5. In heavy 3-quart saucepan over medium-low heat, heat butter with corn syrup until butter is melted.
6. Add sugar, stirring until sugar dissolves.
7. Bring to a full boil.
8. Boil 2 minutes without stirring.
9. Remove from heat; stir in cream and vanilla.
10. Stir in pecans.
11. Pour over baked crust; using two forks, spread evenly to edges.
12. Bake 20 to 25 minutes or until filling is bubbly.
13. Cool completely on wire rack.
14. Loosen bars from sides of pan with spatula.
15. Invert onto cookie sheet; tap pan until bars release.
16. Place cutting board on top of bars; turn right side up.

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	45 min	55 min	48

Made with



Quaker® Oats-Old Fashioned

17. Use large sharp knife to cut into squares.
18. Store tightly covered at room temperature or freeze.