

# Pecan Pie Bars



## INGREDIENTS:

### *Crust:*

¼ cup of maple syrup  
⅓ cup of butter, melted  
1 large egg  
2 tsp of vanilla extract  
3 cups of flour  
¼ tsp of salt

### *Filling:*

½ cup of butter, melted  
⅓ cup of maple syrup  
⅔ cup of brown sugar  
3 tsp of vanilla extract  
2½ cups of pecans,  
chopped  
⅛ tsp of salt

## INSTRUCTIONS:

1. Preheat oven to 350° F. Grease a 10 x 15-inch pan.
2. Combine flour, sugar, maple syrup, egg, vanilla extract, and salt in a large bowl. Add in melted butter and mix until the consistency is crumbly.
3. Add mixture to pan and press firmly into the bottom, creating the crust of the pecan pie bars.
4. Bake crust for 20 minutes.
5. Mix maple syrup, brown sugar, vanilla extract, pecans and salt in a bowl, adding in melted butter to create the filling.
6. Spread pecan mixture over the crust and bake in the oven for another 25 minutes
7. Allow to cool before slicing into squares.

