

# Oh my!!...I have really got to try this one! Easiest Pecan Bars “EVER”

There are many recipes out there for pecan pie bars and I had to play with a few of them before I got one I quite liked. For me there seemed to be a lot of recipes that didn't have the right ratio of egg in the filling or didn't bake for a sufficient time, so the middle was too runny.

There are other recipes that didn't pre-bake the shortbread layer for long enough and it was too wet in the end. Other recipes called for pecans to be added to the simple shortbread crust which I thought was overkill. With so many crunchy pecans on top, why not leave the buttery shortbread to be a distinctly different layer?

I hesitated to post this recipe at all because there are so many versions of it already on line but after tweaking my own recipe and adding a couple of tips I think work well, I decided to share the recipe that works best for me. I hope it does the same for you.

## INGREDIENTS

1 can (8 oz) refrigerated crescent rolls  
3/4 cup chopped pecans  
1/2 cup sugar  
1/2 cup corn syrup

**For Ingredients And Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends**

## **INGREDIENTS**

1 can (8 oz) refrigerated crescent rolls  
3/4 cup chopped pecans  
1/2 cup sugar  
1/2 cup corn syrup  
2 Tbsp butter or margarine, melted  
1 tsp vanilla  
1 egg, beaten

## **DIRECTIONS**

Heat oven to 350°F.

Unroll dough and press in bottom and 1/2 inch up sides of a 9×13-inch pan. Firmly press perforations to seal. Bake 8 minutes.

Meanwhile, in medium bowl, mix remaining ingredients. Pour filling over partially baked crust.

Bake 18 to 22 minutes longer or until golden brown.

Cool completely, about 1 hour, and cut into bars

Source : [allrecipes.com](http://allrecipes.com)