Pecan Cake Bars

what you need :

~For crust:

2 sticks unsalted butter, softened
⅔ cup packed brown sugar
2⅔ cups all-purpose flour
½ teaspoon salt

For topping:

1 stick (½ cup) unsalted butter
1 cup packed light brown sugar
⅓ cup honey
2 tablespoons heavy cream
2 cups chopped pecans

how to make it:

- Preheat the oven to 350ºF and line a 9x13-inch pan with foil, leaving enough for a 2-inch overhang on all sides.
- First make the crust by creaming together the butter and brown sugar until fluffy in a stand mixer fitted with the paddle attachment. Add in the flour and salt and mix until crumbly.
- Press the crust into the foil-lined pan and bake for 20 minutes until golden brown.
- While the crust bakes, prepare the filling by combining the butter, brown sugar, honey and heavy cream in a saucepan and stirring it over medium heat. Simmer the mixture for 1 minute, then stir in the chopped pecans.
- Remove the crust from the oven and immediately pour the pecan filling over the hot crust spreading it to cover the entire surface.
- Return the pan to the oven and bake an additional 20 minutes.
- Remove the pan and allow the bars to fully cool in the pan.
- Use the foil overhang to lift out the bars and transfer them to a cutting board. Peel off the foil, slice into bars and serve.