

Pecan Cheesecake Squares

Ingredients :

SHORTBREAD LAYER

1½ cups all-purpose flour

¾ cup firmly packed light brown sugar

½ cup butter, softened

½ cup finely chopped pecans

CHEESECAKE LAYER

2 (8 ounce) packages cream cheese, softened

½ cup sugar

½ cup milk

2 teaspoons vanilla extract

PECAN PIE LAYER

¾ cup firmly packed brown sugar

½ cup light corn syrup

⅓ cup butter, melted and cooled slightly

3 large eggs, lightly beaten

¼ teaspoon salt

½ teaspoon vanilla extract

1½ cups pecans

Directions :

Preheat oven to 350.

SHORTBREAD LAYER

In a medium bowl, combine flour and 3/4 cup brown sugar. Using a pastry blender, cut in butter until mixture resembles coarse crumbs. Stir in 1/2 cup pecans.

Press mixture evenly into bottom of a greased 9×13" baking pan. Bake for 10 minutes; remove from oven, and cool slightly, about 10 minutes.

CHEESECAKE LAYER

Place the cream cheese in the bowl of a stand mixer outfitted with a paddle attachment, and beat at medium speed until smooth. Beat in sugar. Add milk and 2 teaspoons vanilla, and beat until combined. Pour the cream cheese mixture over the cooled shortbread layer. Bake for 15 minutes; remove from oven and cool slightly, about 10 minutes.

PECAN PIE LAYER

In a medium bowl, combine the remaining 3/4 cup brown sugar, corn syrup, and melted butter. Gently stir in the eggs, salt, and remaining 1/2 teaspoon vanilla extract. Stir in 1 1/2 cups pecans. Pour pecan mixture over cooled cheesecake layer.

Bake for 35-40 minutes, or until center is set and pecan pie layer is a rich brown color.

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