



## RECIPE OF THE MONTH

**RECIPE FOR:**      **STICKY PECAN PIE BARS**

### **INGREDIENTS:**

#### **CRUST:**

**1 package plain yellow cake mix**

**1 stick butter, melted**

**1 large egg**

#### **FILLING:**

**¾ cup dark corn syrup**

**¼ cup packed light brown sugar**

**2 large eggs**

**1 tsp pure vanilla extract**

**1½ cups chopped pecans**

### **DIRECTIONS:**

Preheat oven to 350°. Blend cake mix, melted butter, and egg in a large mixing bowl with electric mixer on low for 2 minutes. The batter should come together in a thick dough. Press the crust mixture evenly over the bottom and ½ inch up the sides of an ungreased 13x9 pan. *(I use a 18x12 sheet cake pan to make them thinner.)* Bake the crust 20 minutes or until it just begins to brown. Set aside.

Place corn syrup, brown sugar, eggs, and vanilla in the same mixing bowl used for the crust (no need to clean). Blend with electric mixer (no need to clean beater, either) on medium speed until well combined. Fold in pecans. Pour filling over the baked crust and spread with a rubber spatula so that the filling covers the entire surface. Bake for 22 to 25 minutes until the crust is golden brown and the filling just starts to set. Place the pan on a wire rack to cool, 30 minutes. Makes 24 bars.