



# Pecan Treats

Makes 30 squares

## **Crust:**

2/3 cup powdered sugar  
2 cups flour  
2 sticks butter, softened

## **Topping:**

10 tablespoons butter, melted  
½ cup dark Karo syrup  
3 tablespoons heavy cream  
½ cup brown sugar  
3 ½ cups chopped pecans

Preheat oven to 350.  
Grease a 9x12 baking pan.

In a large bowl, mix powdered sugar & flour together. Cut in 2 sticks butter until fine crumbs are formed. Pat crust into pan and bake for 20 min.  
Remove from oven.

In a heavy saucepan melt the 10 tablespoons of butter over low heat; add syrup, cream & sugar; stir in pecans. Do not have to boil; stir until combined. Spread nut mixture over the crust. Bake for 25 min. more.

Cool before serving.