



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.