

# Caramel-Pecan Bars

*Jo Vincent's  
Favorite Desert  
By:  
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## Recipe

### Ingredients

3 1/2 cups coarsely chopped pecans  
2 cups all purpose flour  
2/3 cup powdered sugar  
3/4 cups butter, cubed

1/2 cup brown sugar  
1/2 cup honey  
2/3 cup butter  
3 Tbsp whipping cream

### Directions

Preheat oven to 350 degrees. line bottom and sides of a 13"x9" pan with heavy aluminum foil, allow 2-3 inches to extend over the sides. Lightly grease foil. Bake pecans in a single layer in a shallow pan 8-10 minutes until lightly toasted. Pulse flour, powdered sugar, and 3/4 cup butter in a food processor 5 or 6 times until mixture resembles coarse meal. Press mixture on bottom and 3/4 inch up sides of prepared pan. Bake for 20 minutes or until edges are lightly brown. Cool completely on a wire rack (about 15 minutes). Bring brown sugar and next 3 ingredients to a boil in a 3 qt. saucepan over medium high heat. Stir in toasted pecans and spoon hot filling into prepared crust. Bake for 25-30 minutes or until golden and bubbly. Cool completely on a wire rack (about 30 minutes). Lift baked bars from pan, using foil sides as handles. Transfer to a cutting board and cut in pieces.

### Additional Information