

Betty's Confection Perfection Pecan Pie Bars



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In this video, Betty demonstrates how to make a family favorite, Perfection Confection Pecan Pie Bars. Betty's family enjoys these at almost every holiday celebration. They taste like pecan pie--but they are in bars!

Ingredients:

18.25 oz. package yellow cake mix
1/2 cup melted butter or margarine
4 eggs, divided
1/2 cup firmly packed brown sugar
1 1/2 cups dark corn syrup
1 teaspoon vanilla extract
1 cup chopped pecans
cooking oil spray

Measure 2/3 cup of the yellow cake mixture, and set aside (for later use). In a large mixing bowl, combine the remaining cake mix, 1/2 cup melted butter or margarine, and 1 well-beaten egg. Mix with a fork until crumble. Press crumbs into a 13-inch by 9-inch by 2-inch baking dish that has been sprayed with cooking oil. Bake at 350 degrees for about 12 to 15 minutes, or until light golden brown. (Do not overcook, because this is a crust for the pecan pie bars, and it will be returned to the oven for more baking.) Now, combine the 2/3 cup reserved cake mix, 3 well-beaten eggs, 1/2 cup brown sugar, 1 1/2 cups dark corn syrup, and 1 teaspoon vanilla in a large mixing bowl. Beat at medium speed with an electric mixer for 1 to 2 minutes. Pour over the partially baked crust, and sprinkle with 1 cup chopped pecans. Bake at 350 degrees for about 30 minutes. (I baked mine for 10 minutes, then placed a sheet of aluminum foil over the top to prevent over-browning, and then removed the foil for the last 5 minutes of baking.) Let cool, and cut into bars. (Expect to work a little to get the bars out of the baking dish; they will be sticky, but you can cut them with a knife that you repeatedly clean, and you can go under the bottom of each bar and loosen it with a fork. I cut mine into bars about an inch wide and 2 inches long--but that's up to you!) These are just *great* for entertaining--a little rich for everyday!!!