

Pecan Squares

2 Cups all-purpose flour
2/3 Cup powdered sugar
3/4 Cup butter, softened
1/2 Cup firmly packed brown sugar
1/2 Cup honey
2/3 Cup butter
3 Tablespoons whipping cream
3-1/2 Cups coarsely chopped pecans

Sift together 2 c. flour and 2/3 c. powdered sugar. Cut in 3/4 c. softened butter using a pastry blender or fork just until mixture resembles coarse meal. Pat mixture on bottom and 1-1/2 in. up sides of a lightly greased 13x9 in. baking dish.

Bake @ 350° for 20 minutes or until edges are brown. Cool.

Bring brown sugar, honey, 2/3 c. butter, and whipping cream to a boil in a saucepan over medium-high heat. Stir in pecans, and pour hot filling into prepared crust.

Bake @ 350° for 25-30 min. or until golden and bubbly. Cool completely before cutting into 2-inch squares.

Makes about 28 squares.

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