

# Pecan Squares

Amount	Measure	Ingredient - Preparation Method
Crust		
1 1/4	pounds	unsalted butter
3/4	cup	sugar
3		extra large egg
3/4	teaspoon	pure vanilla extract
4 1/2	cups	all-purpose flour
1/2	teaspoon	baking powder
1/4	teaspoon	salt
Topping		
1	pound	unsalted butter
1	cup	honey
3	cups	light brown sugar - packed
1	teaspoon	grated lemon zest
1	teaspoon	grated orange zest
1/4	cup	heavy cream
2	pounds	pecans - coarsely chopped

Preheat oven to 350.

For the crust, beat the butter and sugar in an electric mixer with a paddle until light, about 3 minutes. Add the eggs and vanilla and mix well. Sift together the flour, baking powder and salt. Mix dry ingredients into the batter and mix on low speed until just combined. Press the dough evenly into an ungreased 18x12x1 baking sheet, making an edge around the outside. It will be very sticky; sprinkle dough and hands lightly with flour. Bake for 15 minutes, until the crust is set, but not browned. Allow to cool.

Combine butter, honey, brown sugar, and zests in a large, heavy-bottomed saucepan. Cook over low heat until the butter is melted, using a wooden spoon to stir. Raise the heat and boil for 3 minutes. Remove from heat. Stir in heavy cream and pecans. Pour over the crust, trying not to get the filling between the crust and the pan. Bake for 25-30 minutes, until the filling is set. Remove from oven and allow to cool. Wrap in plastic wrap and refrigerate until cold. Cut into bars and serve.

Yield: "20"