

Maple Shortbread Bars

Makes 39 bars (that's what the original recipe says)

1 hour prep time

Note: Make this once and you will make it whenever you want to wow friends or family. The hardest parts are having a 13"x9" pan (tinted-glass is best), a pastry blender (2 knives will do), and the patience to not sample it before it's cool. Garnish with whipped cream or eat it plain.

Crust Ingredients

10 ounces all-purpose flour (2 cups)

½ cup sugar

½ teaspoon salt

1 cup unsalted butter (2 sticks) cut into
tablespoon-size slices & chilled

Filling Ingredients

1 ½ cup packed brown sugar (dark is
best)

⅔ cup real maple syrup

2 eggs

4 tablespoons (½ stick) unsalted butter,
melted

1 teaspoon vanilla

1 teaspoon maple extract (NOT imitation
maple flavoring)

½ teaspoon salt

2 cups coarsely chopped pecans

Directions

1. Heat oven to 350°
2. For crust, combine flour, sugar and salt in a bowl
3. Cut butter in with a pastry blender or two knives until mixture is crumbly
4. Press mixture into the bottom and half an inch up the sides of a 9"x13" baking pan
5. Bake crust for 15 minutes (if edges begin to brown it's done)
6. Place crust in baking pan on a rack until cool
Make the filling while crust cools
7. Combine all filling ingredients except pecans
8. Mix filling until it looks smooth (mixture will still be grainy to taste)
9. Pour filling into cooled crust
10. Distribute pecans evenly over the top of the filling
11. Bake 30-35 minutes until filling is just set
12. Cool completely on a rack before cutting