

Pecan Squares

Crust: $\frac{1}{4}$ lbs unsalted butter (room temp.)
 $\frac{3}{4}$ C. granulated sugar
3 extra-large eggs
 $\frac{3}{4}$ tsp. Vanilla
 $4\frac{1}{2}$ C. all-purpose flour
 $\frac{1}{2}$ tsp. baking powder
 $\frac{1}{4}$ tsp. Salt

Topping: 1 lbs unsalted butter
1 C. honey
3 C. light brown sugar
1 tsp. grated lemon Zest (optional)
1 tsp. grated orange Zest (optional)
 $\frac{1}{4}$ C. heavy cream
2 lbs pecans, coarsely chopped

Preheat oven to 350°

Crust: beat butter + sugar in a bowl via mixer w/ paddle until light (~3 mins). Add eggs + vanilla, mix. Sift together flour, baking powder, + salt. Mix in these into batter until just combined. Press dough into a 18 x 12 x 1-inch baking sheet. (will be sticky). Sprinkle dough w/ flour. Bake for 15 min. until crust is set but not browned. Let cool.

Topping: combine butter, honey, b. sugar, zests. Cook over low heat until butter is melted, stirring w/ a wooden spoon. Raise heat + boil for 3 min. Remove from heat. Stir in heavy cream + pecans. Pour over cooled crust. Bake for 25~30 min. until filling is set. Let cool. Then put in fridge to get cold before cutting. (Keep covered)

optional: dip parts in chocolate ☺