

Kentucky Derby Bars

Denise

Yield: 24 servings

Ingredients

Crust

- 2 cups all-purpose flour
- ½ cup confectioners' sugar
- ½ teaspoon salt
- 1 cup unsalted butter, softened

Filling

- 1 cup firmly packed brown sugar
- 1 cup dark corn syrup
- ½ cup butter, melted
- 4 large eggs
- 2 cups chopped pecans
- 1 cup semisweet chocolate chips

Instructions

Preheat oven 350°

1. Line a 13×9-inch baking pan with aluminum foil, letting excess extend over the sides of the pan; spray foil with nonstick cooking spray. Set aside.

For the Crust:

2. In a large bowl, whisk together flour, sugar, and salt. Using a pastry blender, cut in butter until the mixture is sandy. Transfer to the prepared pan and press the mixture firmly into the bottom. Bake for 15 to 18 minutes or until lightly browned.

For the Filling:

3. In the same large bowl, whisk together brown sugar, corn syrup, melted butter, and eggs until combined. Then fold in the pecans and chocolate chips.
4. Pour the mixture over the partially baked crust.

Bake the Bars:

5. Bake for 30 to 35 minutes or until the center is set. Let cool completely. I like to chill the bars in the refrigerator (after they have cooled slightly) until firm.
6. Using excess foil as handles, remove the bars from the pan before cutting. Store in an airtight container for up to 5 days.