

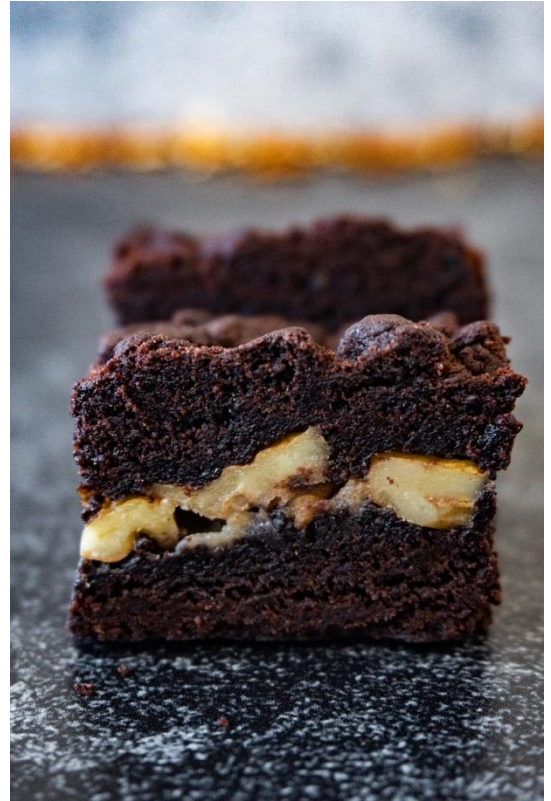
1st Place Adult Bar Cookie by Abby Eden

CHOCOLATE PECAN BARS

Ingredients

Cookie Layers

- 3/4 cup butter, softened
- 1 cup sugar
- 1 egg
- 1 tsp. vanilla
- 1 1/2 cup flour
- 3/4 cup dark chocolate cocoa powder
- 1 tsp. baking powder



Filling

- 6 Tbsp. butter
- 6 Tbsp. brown sugar
- 1 1/2 Tbsp. corn syrup
- 1/2 tsp. vanilla
- 1 1/2 Tbsp. heavy cream
- 1 1/2 cup toasted pecans, chopped

Directions

1. Preheat oven to 350. Line an 8×8 pan with parchment paper and lightly grease with cooking spray.
2. Cream butter and sugar until light and fluffy. Add egg and vanilla and mix to incorporate. In a separate bowl, whisk together flour, cocoa powder and baking soda. Slowly add dry ingredients to butter and mix until combined. Divide in half. Press half the dough into prepared pan and bake for 15 minutes.
3. While bottom layer is baking, make pecan filling. Combine butter, brown sugar and corn syrup in a small saucepan over medium heat. Bring to a boil and boil gently for 3 minutes. Remove from heat and stir in vanilla, heavy cream and pecans.
4. Pour pecan mixture over hot bottom cookie layer. Top with remaining dough and bake for 15 minutes or until cookie layer is set.

**Recipe is the property of Western Pecan Growers Association*