

Chocolate Pecan Shortbread Bars

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Servings: 32

1. **SHORTBREAD:** Preheat the oven to 350°F and line a 12-by-17-inch baking pan with foil, allowing it to extend 1/2 inch over the edge on all sides. Spray the foil with vegetable oil spray.
2. In a standing mixer or food processor, beat the butter with the confectioners' sugar, flour and salt until a soft dough forms. Transfer the dough to the prepared pan, breaking it up into about 6 chunks and evenly place them on the baking sheet. Then use a flat-bottomed glass, to press the dough into an even layer. If you have difficulty, use your hands to gently coax the dough into the corners. Freeze the dough for about 10 minutes, until firm.
3. Bake the shortbread in the center of the oven for 20 minutes, until lightly golden. Do not overbake.
4. **TOPPING:** In a saucepan, combine the butter, brown sugar, corn syrup, chocolate and cream and cook over low heat just until melted and smooth. Remove from the heat and let cool slightly. If you add the eggs too soon, the hot chocolate mixture will "cook" the eggs, rather than thicken the topping. Add in the eggs, then fold in the pecans.
5. Spread the topping over the shortbread crust. Bake the shortbread bars for about 25 minutes, until the topping is set. Allow it to cool a few minutes, sprinkle lightly with sea salt, then cool to room temperature. Refrigerate until firm. Using the foil, carefully lift the bars out of the pan; discard the foil. Cut the shortbread into 32 triangles and serve. If you cut them into squares (larger) you can serve these as a stand-alone dessert with a topping of sweetened whipped cream. Or cut into triangles or smaller bars to serve as cookies. Store bars in refrigerator. You may stack them with pieces of waxed paper in between.

SHORTBREAD:

- 2 sticks unsalted butter, softened
- 1/2 cup powdered sugar
- 2 cups all-purpose flour
- 1/4 teaspoon sea salt

CHOCOLATE TOPPING:

- 3 sticks unsalted butter
- 3/4 cup dark brown sugar
- 1/4 cup light corn syrup
- 8 ounces bittersweet chocolate, finely chopped
- 2 tablespoons heavy cream
- 4 large eggs, beaten
- 3 cups pecan halves, chopped (10 ounces)
- Flaky sea salt

Per Serving (excluding unknown items): 312 Calories; 26g Fat (72.5% calories from fat); 4g Protein; 18g Carbohydrate; 2g Dietary Fiber; 62mg Cholesterol; 34mg Sodium; 9g Total Sugars; trace Vitamin D; 21mg Calcium; 1mg Iron; 67mg Potassium; 52mg Phosphorus. Exchanges: 0 Grain(Starch).

Carolyn T's Blog: tastingspoons.com