Graham Cracker Chewy (Pecan) Bars

Author: by Susan Campoy, chef-owner of the French-inspired bistro Julienne, in San Marino, California

Carolyn T's Main Cookbook

Servings: 24



CRUST:
3 cups graham cracker crumbs
3/4 cup butter, at room temperature
1/4 cup sugar
2 tablespoons flour
FILLING:
2 1/2 cups brown sugar
4 whole extra large eggs
2/3 cup graham cracker crumbs
1 tablespoon vanilla extract
3/4 teaspoon salt
1/2 teaspoon baking powder
1 cup pecans, chopped
Powdered sugar, for garnish, if desired

Serving Ideas: Serve with vanilla ice cream.

Blog: Carolyn T's Blog: http://tastingspoons.com

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Per Serving (excluding unknown items): 218 Calories; 11g Fat (44.7% calories from fat); 3g Protein; 28g Carbohydrate; 1g Dietary Fiber; 57mg Cholesterol; 231mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 2 Fat; 1 Other Carbohydrates.

Notes: Adapted from "Celebrating With Julienne" by Susan Campoy. Campoy writes, "I adapted this recipe from one of my favorite books, 'Nantucket Open-House Cookbook,' by Sarah Leah Chase. I love watching people's expressions when they bite into these bars for the first time. The textures and flavors -- rich toffee, a chewy center and a crunchy bottom -- make everyone smile. The secret is not to over-bake the crust. Serve them at room temperature, so the flavors meld together."

Description:

1. CRUST: Preheat oven to 350 degrees. In a large bowl with an electric mixer, or in the bowl of a stand mixer, beat the graham cracker crumbs, butter, sugar and flour until moist and well-blended. Press the mixture firmly and evenly over the bottom of a 13-inch by 9-inch baking pan. Bake until the crust is golden brown, 10 to 15 minutes.
2. FILLING: While the crust is baking, in a large bowl, whisk together the brown sugar and eggs to blend. Whisk in the graham cracker crumbs, vanilla, salt and baking powder until well-blended. Stir in the pecans.
3. Spread the mixture over the baked crust and return to the 350-degree oven until the filling is dark-golden on top and jiggles slightly when tapped, 20 to 25 minutes. Transfer the pan to a cooling rack and cool completely.
4. Sprinkle a light coating of sifted powdered sugar over the pan if desired, and cut into 24 bars. The bars can be made 1 day in advance. Wrap in plastic and keep at room temperature.