

Dessert

German Chocolate-Pecan Pie Bars

Southern Living Test Kitchen

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Preparation Time: 20 minutes

3 hours 40 minutes

For a spirited kick, whisk 1/4 cup of your favorite bourbon into the brown sugar mixture.

3 cups pecan halves and pieces

1 3/4 cups all-purpose flour

3/4 cup powdered sugar

3/4 cup cold butter, cubed

1/4 cup unsweetened cocoa

1 1/2 cups semisweet chocolate morsels

3/4 cup brown sugar, firmly packed

3/4 cup light corn syrup

1/4 cup butter, melted

3 large eggs, lightly beaten

1 cup sweetened coconut flakes

Preheat the oven to 350 degrees.

Bake the pecans in a single layer in a shallow pan for 8 to 10 minutes or until lightly toasted and fragrant, stirring halfway through.

Line the bottom and sides of a 13x9-inch pan with heavy-duty aluminum foil, allowing 2 to 3 inches to extend over the sides. Lightly grease the foil.

In a food processor, pulse the flour, sugar, butter and cocoa five to six times or until the mixture resembles coarse meal. Press the mixture on the bottom and 3/4-inch up the sides of the prepared pan.

Bake the crust for 15 minutes. Remove from the oven and sprinkle the chocolate morsels over the crust. Cool completely on a wire rack (about 30 minutes).

Whisk together the brown sugar, corn syrup, butter and eggs until smooth. Stir in the coconut and toasted pecans. Spoon the mixture into the prepared crust.

Bake for 25 to 30 minutes or until golden and set. Cool completely on a wire rack (about one hour).

Chill for one hour.

Lift the baked bars from the pan using the foil sides as handles. Transfer to a cutting board and cut into bars.

Yield: 2 dozen

Per Serving (excluding unknown items): 4531 Calories; 227g Fat (44.0% calories from fat); 51g Protein; 598g Carbohydrate; 15g Dietary Fiber; 1133mg Cholesterol; 2629mg Sodium. Exchanges: 11 Grain(Starch); 3 Lean Meat; 2 1/2 Fruit; 42 1/2 Fat; 26 1/2 Other Carbohydrates.