

Pecan Bars

Bette Wolf

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Yield: 4 dozen

1 cup unsalted butter

1 cup sugar

pinch salt

1 egg, separated

1 cup flour

1/2 teaspoon cinnamon

*1 cup pecans, finely
chopped*

Preheat the oven to 325 degrees.

In a bowl, cream the butter and sugar. Add the salt. Beat the egg yolk slightly and add to the butter mixture. Mix in the flour and cinnamon.

Spread the mixture on a lightly buttered 10x15-inch jelly roll pan. Spread thinly to cover the pan. Brush with a slightly beaten egg white. Sprinkle with the chopped nuts. Press down gently onto the batter.

Bake for 30 minutes or until crackly.

Cut into bars while warm, do not remove from the pan until cold.

Per Serving (excluding unknown items): 3652 Calories; 263g Fat (63.1% calories from fat); 30g Protein; 316g Carbohydrate; 12g Dietary Fiber; 708mg Cholesterol; 101mg Sodium. Exchanges: 7 1/2 Grain(Starch); 1 1/2 Lean Meat; 51 Fat; 13 1/2 Other Carbohydrates.