

German Chocolate Pecan Pie Bars



Prep Time: 25 minutes

Cook Time: 59 minutes

Yield: 24 bars (about 2-inch square)

Ingredients

- 3 cups pecan halves
- 1 & 3/4 cups all-purpose flour
- 3/4 cup confectioners' sugar
- 3/4 cup cold butter, cubed
- 1/4 cup unsweetened cocoa
- 1 & 1/2 cups semisweet chocolate chips
- 3 large eggs
- 3/4 cup firmly packed light brown sugar
- 3/4 cup light corn syrup
- 1/4 cup unsalted butter, melted
- 1 cup sweetened flaked coconut

Instructions

Preheat oven to 350°.

Arrange pecans in a single layer of a shallow baking pan. Bake 8-10 minutes or until lightly toasted. Stir halfway through baking.

Line bottom and sides of a 9"x 13" baking pan with aluminum foil, leaving an overhang on two short sides. Grease foil.

Whisk together flour, confectioners' sugar, and cocoa. Add cold butter, and combine with a pastry blender* until mixture resembles coarse meal. Press mixture into bottom and about 3/4-inch up sides of prepared pan.

Bake crust for 15 minutes. Remove from oven and immediately sprinkle chocolate chips evenly over crust. Allow to cool on a wire rack at least 30 minutes.

Place eggs in a large mixing bowl, and beat lightly. Add brown sugar, corn syrup, and melted butter. Whisk together until smooth. Stir in coconut and pecans. Pour evenly over partially baked crust.

Bake 28-34 minutes, or until edges are golden and filling has set. Cool completely on a wire rack. Then, refrigerate for an hour.

Using foil overhang, lift bars from pan and place on a cutting board. Use a sharp knife to cut into bars.