Pecan Pie Bars

NIBBLEDISH CONTRIBUTOR

Ingredients

Filling - 2 cups whole pecans - 3 eggs - 1 & 1/4 cup brown sugar - 3/4 cup melted butter - 3/4 cup sugar - 1 & 1/2 TBS flour - 1 TBS vanilla - 1 TBS whole milk - 1 TBS Southern Comfort - cardamom (to taste) Crust - 28 shortbread cookies(crushed) - 1/2 cup melted butter

Instructions

1. Prepare crust. Combine cookie crumbs and melted butter in a bowl. Line a 9" x 13" baking pan with parchment paper. Pour cookie and butter mixture into pan and press into an even layer over the parchment. Bake at 350 F for 10 minutes. 2. Prepare filling. In a mixing bowl, whisk eggs until lightly frothy. Add all other ingredients except pecans to mixing bowl. Mix well until sugars and flour are dissolved into batter. 3. Assemble and Bake. Evenly distribute pecans over cookie crust. Pour filling over pecans. Bake at 350 F for 30 minutes. 4. Serve. Allow to cool until able to handle with bare hands. Lift parchment and slide out of pan onto cutting surface. Cut into 2" x 2" squares and serve.