

Maple Pecan Shortbread Squares allrecipes.com

Rated: ★★★★★

Submitted By:
Tkessler

Prep Time: 10
Minutes

Cook Time: 35
Minutes

Ready In: 2 Hours
15 Minutes

Servings: 16

"Real maple syrup flavors the sticky pecan topping of these delicious shortbread squares."

INGREDIENTS:

1 cup all-purpose flour	1 egg
1/3 cup packed brown sugar	1/3 cup packed brown sugar
1/2 cup softened butter	3 tablespoons pure maple syrup
	1/2 cup chopped pecans

DIRECTIONS:

1. Preheat an oven to 350 degrees F (175 degrees C).
2. Combine the flour and 1/3 cup brown sugar in a mixer. Mix in the softened butter until a dough has formed. Press into an ungreased 8x8-inch baking dish, and prick with a fork.
3. Bake the shortbread in the preheated oven until golden brown, about 20 minutes. While the shortbread is baking, beat the egg in a mixing bowl along with 1/3 cup brown sugar, maple syrup, and pecans. Pour the pecan mixture over the hot crust, and return to the oven. Continue baking until firmed, 12 to 15 minutes. Remove from the oven, and immediately run a knife around the edges to prevent sticking. Cool completely, then cut into 1-inch squares to serve.

ALL RIGHTS RESERVED © 2013 Allrecipes.com

Printed from Allrecipes.com 4/21/2013

**Save
Time on
Dinner**

*Makes planning
easy.
-- Angela Sackett*



**Try Menu
Planner**

