

Pecan Squares

Corna Turner

Crust:

- 3 cups all-purpose flour
- ½ cup sugar
- 1 cup butter or margarine, softened
- ½ tsp. salt

Filling:

- 4 eggs
- 1 ½ cups light or dark corn syrup
- 1 ½ cups sugar
- 3 tbs. butter or margarine, melted
- 1 ½ tsp. Vanilla extract
- 2 ½ cups chopped pecans

In a large bowl, blend together flour, sugar, butter and salt till coarse crumbs. Press firmly and evenly into greased 15x10x1 baking dish.

Bake at 350 degrees for 20 minutes.

Meanwhile, in another bowl, combine first 5 ingredients. Stir in pecans. Spread evenly over hot crust.

Bake at 350 degrees for 25 minutes or until set. Cool completely before serving.