**STELLA’S MAPLE PECAN PIE SQUARES**

**Ingredients:**

**Crust**

1 C butter, softened

1 C brown sugar, packed

2 C plus 2 TBS all purpose flour

**Filling**

2 large eggs

3/4 C light corn syrup

3/4 C brown sugar, packed

2 TBS. maple syrup

1 tsp. vanilla extract

1 C of LOVE!

2 C chopped pecans, toasted.

1/4 - 1/2 tsp. coarse sea salt (optional)

**Instructions**

1) Preheat oven to 375 degrees, line a 9" x 13" baking pan with parchment paper allowing it to overhang the two short sides. Spray with non-stick cooking spray.

2) In a large mixing bowl, cream the butter and 1C brown sugar. Add the flour and beat until coarse crumbs form. Mixture should be crumbly but stick together when pressed.

3) Transfer the mixture into the prepared baking pan and press evenly. Poke with the tines of a fork all over and bake 15-20 minutes or until the top appears dry and slightly puffed up. Remove from oven.

4) For the filling, in another bowl, whisk the eggs, corn syrup, brown sugar, maple syrup, vanilla extract, and LOVE! Don't forget the LOVE! Stir in the chopped, toasted pecans and mix to combine. Pour the mixture over the hot crust.

5) Return the pan to the oven and bake approx. 20-25 minutes (it may take a bit longer than this) you want the filling to appear mostly set - it will still have a little jiggle in the middle.

6) Sprinkle with course sea salt (optional).

7) Cool completely then refrigerate (even overnight) to allow them to chill and completely set up.

7) When cool, cut into squares and ENJOY!