

Raspberry Pecan Shortbread Bars

By Aunt Janet - Serves 12-15

Ingredients

- 1-1/4 Cups Flour
- 1/2 Cup Sugar
- 1/2 Cup butter
- 1/2 cup Raspberry Jam
- Confectioners Sugar

Topping

- 1/3 Cup brown Sugar
- 2 eggs
- 1 tsp. Vanilla
- 3 TBLS Flour
- 1 cup chopped Pecans

Directions

Heat Oven to 350 degrees. Grease a 9 x 13 baking pan.

In medium bowl, combine Flour & Sugar with pastry blender, cut in butter until crumbly.

Press mixture on bottom of your prepared pan. Bake about 18-20 minutes, until edges are light brown.

Take out of oven & let cool 5 minutes, then spread with Jam over crust.

In the meantime, make topping: In mixer combine Brown sugar, eggs & Vanilla.

Beat at medium speed for 2 minutes. Blend in Flour until well mixed. Stir in chopped Pecans.

Pour topping evenly over the Jam, spread carefully to cover.

Return to oven and continue baking another 20-24 minutes, until topping is set.

Let cool completely before cutting into bars, then sprinkle with Confectioners Sugar.

Bon Appetit!!