

# Irresistible Chocolate Pecan Bars

Recipe By Renee Muller



Cooking and Prep:  1 h

Serves:  36

Contains:     

**Preference:** Parve

**Difficulty:** Medium

**Occasion:** Shabbat, Purim,  
Shavuot, Sukkot

**Diet:** Vegetarian

**Source:** ArtScroll

These bars aren't baked too often at my house. If they are baked, I kinda hide them in the washing machine or something. They are just impossible to resist. Therefore, I only bake them for special occasions or when someone really insists. Don't say I didn't warn you.

For this recipe I like to use a Pyrex pan (either 1 [9 x 13-inch] or 2 [11-cup] pans). No, I don't especially enjoy washing dishes. The reason I even own a few of those is because I firmly believe that for some specific recipes the Pyrex enhances the taste and texture. Otherwise it's disposable pans all the way. So, yes, the crust here just needs Pyrex. And I love the fact that my pan comes with a cover. Although it's a shame Pyrex doesn't make covers with a lock.

Thank you, Tari M., for sharing this unique recipe with us.

## Ingredients (11)

### Crust

- 1 and 1/2 cups flour
- 1/2 cup (1 stick) margarine, softened (use soy-free, if needed)
- 1/2 cup crushed salted pretzels
- 1/4 cup brown sugar

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## Filling

- 3 eggs
  - 3/4 cup corn syrup
  - 3/4 cup sugar
  - 2 tablespoons margarine, melted and cooled (use soy-free, if needed)
  - 1 teaspoon **Gefen Pure Vanilla Extract**
  - 1 and 1/2 cups **Glicks Chocolate Chips**
  - 3 and 1/2 cups pecans
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## Start Cooking

### Prepare the Crust

1. Preheat oven to 350°F.
2. In the bowl of a stand mixer, or by hand, combine all crust ingredients; mix until just crumbly.
3. Evenly spread the crumb mixture into a Pyrex pan (either one 9 x 13-inch or two 11-cup pans); use a spoon to press down and compact the crumbs.
4. Bake, uncovered, for 15 minutes. Remove from oven; let cool a bit while you prepare the filling. Keep the oven heated while you work.

### Prepare the Filling

1. In the same bowl (no need to wash), combine eggs, corn syrup, sugar, margarine, and vanilla. Whisk until combined.
2. Add chocolate chips and pecans; mix with a fork until just combined.
- 3.

Gently pour over cooled crust.

## **Bake**

1. Bake for 35 to 40 minutes, until sides are set and center is still a bit bubbly.
2. Let cool; slice into bars (yields about 36). Store in an airtight container at room temperature.

## **Acknowledgment**

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