THE J.M. SMUCKER Co

Caramel Pecan Pie Squares

Prep Time	Cook Time	Serves	Difficulty
15 mins	1 hr 5 mins	36	N/A

Ingredients

- **Shortbread:**
- 2 cups (500 mL) butter, softened
- 1 cup (250 mL) sugar
- 3 1/4 cups (800 mL) Robin Hood® Original All Purpose Flour

  Robin Hood® Original All Purpose Flour

- 1/2 cup (125 mL) corn starch
- **Topping:**
- 2 cups (500 mL) whole pecans
- 1 can (300 mL) Eagle Brand® Dulce de Leche Caramel Flavoured Sauce

  Dulce de Leche Caramel Flavoured Sauce

Directions

Step 1:

Preheat oven to 350°F (180°C). Place pecans on baking sheet and bake in preheated oven, 8-10 minutes. Set aside.

Step 2:

Grease a 9" x 13" (23 cm x 33 cm) baking dish and line with parchment paper, overlapping two sides for easy removal.

Step 4:

Beat butter in a large bowl of an electric mixer on medium-high speed until very light in texture, about 5 minutes. Add sugar and continue beating until sugar is completely combined, about 2-3 minutes.

Step 5:

Combine flour and corn starch in a separate medium bowl. Add to butter mixture on low speed until well combined.

Step 6:

Press dough evenly on bottom and up the sides of prepared baking dish. Bake in preheated oven, 45-50 minutes.

Step 8:

Combine toasted pecans and caramel flavoured sauce in a medium bowl. Spread over hot crust. Return to oven and continue baking for an additional 12-15 minutes. Cool on wire cooling rack in baking dish. Once cooled, lift from baking dish and cut into squares.

Images