THE J.M. SMUCKER Co

Cranberry Pecan Squares

Prep Time	Cook Time	Serves	Difficulty
25 mins	58 mins	36	N/A

Ingredients

- **Crust:**
- 2 cups (500 mL) Robin Hood® Original All Purpose Flour

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- 1/2 cup (125 mL) sugar
- 3/4 cup (175 mL0 butter
- **Topping:**
- 4 eggs
- 1 cup (250 mL) sugar
- 1 cup (250 mL) corn syrup
- 3 tbsp (45 mL) butter, melted
- 1 1/4 cups (300 mL) coarsely chopped pecans
- 3/4 cups (175 mL) coarsely chopped cranberries, fresh or frozen

Directions

Step 1:

Preheat oven to 350°F (180°C). Grease and line a 13" x9" (3 L) baking dish with parchment paper, overlapping two sides for easy removal.

Step 3:

Combine all ingredients for crust until crumbly. Press firmly into prepared baking dish.

Step 4:

Bake in preheated oven for 15 to 18 minutes, or until light golden.

Step 6:

Beat eggs, sugar, corn syrup and melted butter together until blended. Stir in pecans and cranberries. Pour evenly over crust.

Bake in preheated oven 35 to 40 minutes longer, or until set and golden. Cool completely on wire rack. Cut into 1" (2.5 cm) squares.

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