

**North Carolina Pecan Association
Pecan Recipe Contest
Thursday, October 20, 2016**

First Place: Carol Brown, Mebane

“Hidden Treasures” Pecan Bars

Shortbread Layer

1 ½ cups flour
½ cup brown sugar
½ cup butter, melted
½ cup pecans chopped

Preheat oven to 350 degrees. Line a 9 x 13 baking dish with parchment paper. In a medium bowl, mix flour and brown sugar together. Then add the butter and pecans. Spread onto prepared baking dish and bake for 10 minutes. Cool slightly or about 10 minutes.

Cheesecake Layer

8 oz. cream cheese
1/3 cup butter, softened
½ cup sugar
2 Tbsp. flour
1 egg
2 tsp. vanilla extract

Cream together cream cheese, butter, sugar and flour until well combined. Beat in egg and then vanilla. Pour on cooled shortbread layer and bake for 15 minutes. Cool for 10 minutes.

Pecan Layer

¾ cup brown sugar
½ cup corn syrup
1/3 cup butter, melted and cooled slightly
3 large eggs
¼ tsp. salt
1 tsp. brandy
1 ½ cups toasted pecans
½ cup dark chocolate chips
¼ cup white chocolate chips

In a medium bowl, combine brown sugar, corn syrup, and melted butter. Add eggs and beat until well incorporated. Add pecans, dark and white chocolate chips, brandy and salt. Pour over cooled Cheesecake layer and bake for 35-40 minutes until center is set and pecan layer is a rich brown color. Optional: drizzle with ¼ cup melted white chocolate chips.