

## Pecan Pie Bars

**Prep Time: 15 minutes**

- 2 cups unsifted flour
- 1/4 cup packed brown sugar
- 1/2 cup (1 stick) butter
- 1 1/2 cups chopped pecans
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk  
(NOT evaporated milk)

**Bake: 35 minutes**

- 3 eggs, beaten
- 2 tablespoons ReaLemon® Lemon Juice from Concentrate

**Makes 36 bars**



1. Preheat oven to 350°. In medium-sized bowl, combine flour and brown sugar; cut in butter until crumbly.
2. Press mixture on bottom of ungreased 13 x 9-inch baking pan. Bake 10 minutes.
3. Meanwhile, combine pecans, Eagle Brand, eggs and ReaLemon; pour over crust. Bake 25 minutes or until filling is set.
4. Cool. Cut into bars. Store covered at room temperature.

