

PECAN PIE BARS

Crust:

3 cups flour
1/2 cup sugar
1 cup MAZOLA[®] Margarine
1/2 tsp salt

Filling:

4 eggs, slightly beaten
1 1/2 cups KARO[®] Light or Dark
Corn Syrup
1 1/2 cups sugar
3 Tbsp MAZOLA[®] Margarine, melted
1 1/2 tsp vanilla
2 1/2 cups chopped pecans

Grease bottom and sides of 15 x 10 x 1-inch baking pan. Prepare Crust: In large bowl with mixer at medium speed beat flour, sugar, margarine and salt until mixture resembles coarse crumbs; press firmly and evenly into pan. Bake in 350°F oven 20 minutes. While crust is baking, prepare Filling. In large bowl stir eggs, corn syrup, sugar, margarine and vanilla until blended; stir in pecans. Spread evenly over hot crust. Bake in 350°F oven 25 minutes or until set. Cool on wire rack. Makes 48 bars.