

Pecan Squares

Ingredients for the Base:

225g Plain Flour

175g Butter

75g Icing Sugar

Ingredients for the Topping:

100g Pecan Nuts

75g Butter

50g Soft Brown Sugar

2 Eggs

2 Tablespoons Golden Syrup or Maple Syrup

2 Tablespoons Milk

1 Teaspoon Vanilla Essence



Please bring an oblong tin
18 x 27 x 2.5cm and a container to
take your pecan squares home in.

Method:

1. Pre-heat the oven to 180°C or Gas Mark 4.
2. Weigh and measure out all the ingredients accurately.
3. Put the tin onto a piece of greaseproof paper and draw around it. Cut out the shape you have drawn.
4. Grease the tin and put the paper into the bottom of the tin, press it down.
5. For the base, put the butter into a large plastic mixing bowl and soften with a white plastic stirring spoon.
6. Sieve in the icing sugar and beat it until it is light and creamy.
7. Sift the plain flour into the bowl and stir it in well.
8. Sprinkle flour onto a clean work surface and put the mixture onto it.
9. Press the mixture with your fingers, fold it in half, then press again. Do this again and again for about a minute.
10. Use the back of a spoon to press the mixture over the bottom of the baking tin.
11. Bake it for about 15 minutes or until it is golden brown.
12. When the base has cooked, leave it in the tin, but put it on a cooling rack to cool.
13. Break each egg into a small bowl, check for any shell and beat well with a fork.
14. Make the topping while the base is cooling: put the butter into a saucepan and place at the front of the hob. Melt the butter over a low heat.
15. Stir in the syrup, sugar, milk and vanilla essence.
16. Take the saucepan off the heat and place on a pan stand. Stir the beaten eggs into the mixture a little at a time.
17. Pour the topping onto the base. Sprinkle the pecan nuts evenly over the topping and bake it for 25 to 30 minutes.
18. The topping will turn dark golden brown, but it should be slightly gooey in the middle. Leave it to cool in the tin.
19. When it has cooled, cut it into 12 squares, by making two cuts lengthways along the tin, then three cuts across.

