

## **Pecan Squares**

From – Susan Morris

### Crust:

3 cups all-purpose flour  
½ cup sugar  
1 cup butter or margarine, softened  
½ teaspoon salt

### Filling:

4 eggs  
1-1/2 cups light or dark corn syrup  
1-1/2 cups sugar  
3 tablespoons butter or margarine, melted  
1-1/2 teaspoons vanilla extract  
1-1/2 cups chopped pecans

-----

In a large mixing bowl, blend together flour, sugar, butter, and salt until the mixture resembles coarse crumbs. Press firmly and evenly into a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees for 20 minutes. Meanwhile, in another bowl, combine first five filling ingredients. Stir in pecans. Spread evenly over hot crust. Bake at 350 degrees for 25 minutes or until set. Cool on a wire rack. Yield: 4 dozen