

MAPLE PUMPKIN BUTTER AND PECAN CRUMBLE BARS

INGREDIENTS

for the crust and topping

1 cup plus 5 tablespoons unsalted butter, melted and cooled to just warm

1 cup granulated sugar

1 teaspoon ground cinnamon

3/4 teaspoon salt

2 large egg yolks

3 cups plus 3 tablespoons flour

for the filling

2 cups pumpkin butter

1/4 cup maple syrup

1 cup chopped pecans, toasted

DIRECTIONS

Create a foil or parchment sling for your 9×13 inch baking dish and spray generously with baking spray.

In a medium bowl, mix together butter, sugar, salt, and egg yolks with a spoon until smooth. Add in the flour and cinnamon and mix until just combined. Remove 2 cups of the crust mixture and press into the lined pan. Set the unused portion of the crust aside covered with plastic wrap, but not in the refrigerator. Place the pan in the freezer for 30-60 minutes or so; the chilling of the crust prevents it from expanding and rising too much during baking.

Preheat oven to 325F.

Remove the crust from the freezer and place in the oven to bake for 20 minutes, or until the sides are lightly browned. Then remove from the oven, and increase oven temperature to 350F.

While the bottom crust is baking, combine pumpkin butter and maple syrup. Once out of the oven, Spread the pumpkin butter-maple mixture on the top, and sprinkle the left-over crust mixture on top along with the chopped pecans and return to the oven. Bake for an additional 35 minutes, or until the streusel is lightly browned.

Allow the pan to cool completely before taking the bars out of the pan. Remove the bars by lifting out with the sling and cut.