



## Quick Crescent Pecan Pie Bars



Refrigerated crescent dough makes this pecan bar recipe simple and quick to prepare.

Prep Time: **10 Min**

Total Time: **1 Hr 45 Min**

Makes: **24 bars**

User Rating: ★★★★★

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### INGREDIENTS:

#### Crust

- 1 can (8 oz) Pillsbury® refrigerated crescent dinner rolls or 1 can (8 oz) Pillsbury® Crescent Recipe Creations™ refrigerated flaky dough sheet

#### Filling

- 1/2 cup chopped pecans  
1/2 cup sugar  
1/2 cup corn syrup  
1 tablespoon butter or margarine, melted  
1/2 teaspoon vanilla  
1 egg, beaten

### DIRECTIONS:

1. Heat oven to 350°F.
2. If using crescent rolls: Unroll dough; separate dough into 2 long rectangles. Place in ungreased 13x9-inch pan; press over bottom and 1/2 inch up sides to form crust. Firmly press perforations to seal. If using dough sheet: Unroll dough; cut into 2 long rectangles. Place in ungreased 13x9-inch pan; press over bottom and 1/2 inch up sides to form crust.
3. Bake 8 minutes. Meanwhile, in medium bowl, mix filling ingredients. Pour filling over partially baked crust.
4. Bake 18 to 22 minutes longer or until golden brown. Cool completely, about 1 hour. For bars, cut into 6 rows by 4 rows. Store at room temperature.

High Altitude (3500-6500 ft): No change.

### NUTRITION INFORMATION:

**1 Bar:** Calories 100 (Calories from Fat 40); Total Fat 4 1/2g (Saturated Fat 1g, Trans Fat 1/2g); Cholesterol 10mg; Sodium 85mg; Total Carbohydrate 14g (Dietary Fiber 0g, Sugars 8g); Protein 1g **Percent Daily Value\***: Vitamin A 0%; Vitamin C 0%; Calcium 0%; Iron 0% **Exchanges:** 1 Other Carbohydrate; 0 Vegetable; 1 Fat **Carbohydrate Choices:** 1