

PECAN SQUARES



Gordon
**RESTAURANT
MARKET**

Ingredients *Yield: 20 servings*

Reorder No.	Description	Amount
299405	GFS® Unsalted Butter	2 ½ cups.
671622	GFS Granulated Sugar	¾ cup
505412	Gordon Choice™ Large Grade A Shell Eggs	2 eggs
513873	GFS Pure Vanilla Extract	½ Tsp.
361032	Baking Powder	¼ Tsp.
227528	GFS All Purpose H&R Flour	2 ¼ cup
424307	Kosher Salt	¼ Tsp.
217523	GFS Clover Honey	½ cup.
860311	Light Brown Sugar	½ cup, packed
677558	Lemon, zested	1 Tsp.
Market Item	Orange, zested	1 Tsp.
457341	GFS Heavy Whipping Cream	¼ cup
134830	GFS Pecans	1 lb.

Preparation Instructions

Wash Hands.

Preheat oven to 350 °F.

For the crust, beat together 1 ½ cups of butter and granulated sugar in the bowl until light, approximately 3 minutes. Add the eggs and the vanilla. Mix well.

Sift together the flour, baking powder, and salt. Mix the dry ingredients into the batter with the mixer on low speed until just combined. Press the dough evenly into an ungreased 18 by 12 by 1-inch baking sheet, making an edge around the outside.

Bake for 15 minutes, until the crust is set but not browned. Allow to cool.

For the topping, combine 1 cup of butter, honey, brown sugar, and zests in a large, heavy-bottomed saucepan. Cook over low heat until the butter is melted, using a wooden spoon to stir. Raise the heat and boil for 3 minutes. Remove from the heat.

Stir in the heavy cream and pecans. Pour over the crust, trying not to get the filling between the crust and the pan. Bake for 25 to 30 minutes, until the filling is set. Remove from the oven and allow to cool. Wrap in plastic wrap and refrigerate until cold. Cut into bars and serve.