

Pecan Praline Bars



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- 3/4 cup butter or margarine, softened
- 1/2 cup packed brown sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 1 package Yumee Yumee Cookies mix
- 1 cup coarsely chopped pecans

In a large bowl, beat butter until creamy. Add brown sugar and mix well. Add eggs and vanilla. Mix well. Add Yumee Yumee Cookies mix to butter mixture. Mix well, scraping sides of bowl often. Add pecans. Mix on low speed until blended. Fill a greased 13 x 9 inch baking dish. Level top of dough with a spatula.

Bake at 300 degrees for 40 to 45 minutes, or until top is golden and center is set. Cool on a wire rack. Cut into 2-inch square bars.

Cook's Note: *Electric mixer required.* Use two 8-inch square pans, if desired.