

Grandma's Pecan Rum Bars

*Deborah Pennington - Decatur AL
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Yield: 24 bars

*4 large eggs
4 cups chopped pecans, divided
1 cup butter, softened
2 1/4 cups packed brown sugar
2 tablespoons vanilla extract
1 cup all-purpose flour
2 1/4 cups red candied cherries
1 1/2 cups chopped candied
pineapple
1/2 cup chopped candied citron
1/3 cup rum*

Preparation Time: 20 minutes

Bake Time: 1 hour

Let the eggs stand at room temperature, 30 minutes.

Sprinkle three cups of pecans over a greased 15x10x1-inch baking pan.

Preheat the oven to 350 degrees.

In a bowl, cream the butter until fluffy. Add the eggs, one at a time, beating after each addition. Beat in the vanilla. Gradually add the flour to the creamed mixture, beating well. Spread the batter into the prepared pan.

In a bowl, combine the candied fruit and the remaining pecans. Spread the fruit and pecans over the creamed mixture. Press gently to help the mixtures adhere.

Bake until a toothpick inserted in the center comes out clean, about one hour.

Sprinkle the rum over the bars. Cool completely in the pan on a wire rack.

Cut into bars. Store in an airtight container.

For a decadent twist, serve these bars over a swirl of creme anglaise or vanilla sauce.

Per Serving (excluding unknown items): 7658 Calories; 527g Fat (61.3% calories from fat); 77g Protein; 673g Carbohydrate; 40g Dietary Fiber; 1345mg Cholesterol; 2354mg Sodium. Exchanges: 12 Grain(Starch); 5 1/2 Lean Meat; 100 1/2 Fat; 32 Other Carbohydrates.