

## Pecan Squares

### Base

2/3 cup butter (salted)

2/3 cup brown sugar

1½ cup flour

Mix together cutting the cold butter in to the flour first. Place mix into 9x13" greased baking pan and pat mixture firmly. Bake 15 minutes at 350°F

### Filling

1 cup brown sugar

2 eggs

2½ tbsp flour

1 tbsp liquid vanilla

Mix together, best use a fork

### Add

½ cup of coconut flakes

1½ cup of chopped pecan

\*Variation: Add chopped dried apricots or dried cranberries

Add above with filling to the baked base and spread from wall-to-wall. Sprinkle very lightly with candied citrus fruit over the top (must be sparing lest the citrus fruit taste overwhelms the pecan)

Bake in oven for 25 minutes at 325°F, cool, cut into squares