

MOTHER'S PECAN PIE SQUARES

1 c. butter or margarine,
softened
2 c. packed dark brown sugar
2 eggs, beaten

Pinch salt
2 c. sifted cake flour
1 c. chopped pecans

Preheat oven to 350°. Grease one 9 x 13 inch baking pan. Cream the butter and 1 cup of the dark brown sugar together until light and fluffy. Mix in 1 beaten egg, then add the flour until well combined. Pour batter into the prepared pan and spread evenly. Cover the batter with the remaining well-beaten egg. Sprinkle $\frac{1}{2}$ cup of the dark brown sugar over the surface then sprinkle with the chopped pecans. Top with the remaining $\frac{1}{2}$ cup of dark brown sugar. Bake at 350° for 35 minutes. Let cool for 30 minutes then cut into squares.

Millin Moscoso

