



Kitchen Cheat Sheet: Pecan Pie Bars

RESTLESSCHIPOTLE.COM | SOUTHERN COMFORT FOOD

.....

Tips and Time Savers

- Let the crust rest after par-baking. When you pull the crust out after 15 minutes, gently press down any bubbles.
- Brown the butter low and slow. When it smells nutty and turns golden with tiny brown speckles, pull it. One minute too long and it crosses over into “scorched campfire.”
- Toast the pecans. Five minutes in a warm skillet wakes up their flavor and makes the whole bar taste richer and more “bakery-made.”
- Line the pan with parchment. It’s the difference between clean, gorgeous slices and you cussing at the pan like it owes you money.
- Let the bars cool completely. Warm bars = gooey slide. Cool bars = perfect squares that cut like a dream.
- A sprinkle of smoked salt is magic. It amplifies the brown butter and makes the whole dessert taste premium without any extra effort.

Storage

Keep in an airtight container in the fridge for up to 1 week. Wrap individual pieces in plastic, tuck them in a freezer bag, and freeze for up to 3 months.

Variations

- Chocolate chunk pecan bars: Fold in a handful of dark chocolate chunks for a gooey, turtle-inspired twist that tastes like a candy shop lost control in your kitchen.
- Maple bourbon pecan bars: Swap part of the corn syrup for maple syrup and add a splash of bourbon. Suddenly it’s a grown-up holiday dessert with smoky, warm flavor.
- Use flaked sea salt instead of the smoked salt.
- Walnut or hazelnut swap: Change up the nuts for something unexpected—hazelnuts give a toasty, Nutella-adjacent vibe, and walnuts add old-school richness.
- Pumpkin spice pecan bars: Add a teaspoon of pumpkin pie spice to the filling for a fall-forward version that tastes like Thanksgiving wrapped itself in a blanket.

FAQs

Can I make these brown butter pecan pie bars ahead of time?

Absolutely. They're practically designed for it. The filling sets even better overnight, and the flavor gets deeper and richer—like a Southern gossip story aging to perfection.

Do I have to use dark corn syrup?

Yes, ma'am. Light corn syrup works in a pinch, but dark gives you that caramel depth and glossy pie-bar magic. Think “whispers of molasses” versus “sweet but forgettable.”

Can I freeze these bars?

You can, and they freeze beautifully. Wrap them tight, tuck them in the freezer, and future-you will bless past-you for the foresight.

Why did my filling turn out runny?

Either it didn't bake long enough or the butter browned into oblivion. You want a golden nutty scent from the butter and a firm-but-gentle jiggle from the bars when they come out of the oven. They should be 200F in the center.

Can I use different nuts?

Walnuts or hazelnuts work if you're feeling rebellious, but pecans are the Southern belle of this story. Swap only if you're prepared for side-eye from your ancestors.

Nice to Have

As an Amazon Associate, I earn commission from qualifying purchases.

This unbleached 15" x 200 ft parchment baking paper roll is my secret weapon for perfect bar desserts and clean pans. It's sturdy, non-stick, and wide enough to line a whole baking sheet without wrestling it into place. Use it for baking, grilling, air frying—anything that needs a smooth lift and zero cleanup drama. A kitchen essential for anyone who likes their treats gorgeous and their pans unbothered. [Get it here](https://www.restlesschipotle.com/brown-butter-pecan-pie-bars/)