



Smoked Bacon Pecan Bars

- 3.5 cups flour
- 1 cup sugar
- 1 tsp salt
- 2/3 cup chopped pecans
- 2 cups room temp butter

Mix and press into a buttered pan. Bake @ 350 degrees for 20 minutes or until uniform

- Whisk
 - 4 eggs
 - 1 1/4 cup light corn syrup
 - 1/4 cup maple syrup
 - 1 tsp vanilla extract
- Then add
 - 2/3 cup brown sugar
 - 1/2 tsp salt
 - 3 cups chopped pecans
 - 1 cup smoked bacon

Put on top of short bread. Top with 1/2 cup of smoked bacon. Bake an additional 30-35 minutes at 350 degrees.

Top with vanilla ice cream, chocolate syrup, caramel syrup and serve with Hard Truth Maple Bourbon Cream!



Hoosier BBQ Trail
Za'Pizza Trail
Between the Buns Burger Trail



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