Corinne Mertes’ Pecan Pie Squares

1 7/8 cups flour

½ cup sugar

¾ cup softened butter

Combine flour and sugar; cut in butter with fork or pastry blender until it resembles fine meal. Press evenly in greased 9x13 pan. Bake at 375 degrees for 15minutes.

(\*editor’s note- 2 Tablespoons = 1/8 cup)

3 eggs, beaten

1 cup sugar

1 1/8 cup honey

3 Tablespoons flour

3/8 tsp salt

3 Tablespoons melted butter

2 teaspoons vanilla extract

1 ½ cups chopped pecans (can use walnuts)

Combine all ingredients except nuts and mix well. Stir in nuts. Pour over prepared crust. Reduce heat to 350 degrees and bake for 25 minutes or until firm. Let cool on rack. Cut into squares. Enjoy!

Makes about 3 dozen.