

Pecan Pie Bark

Submitted by Noelle Tully; recipe & picture found at www.wishesndishes.com



2 sticks (1 cup) of butter
1 cup white sugar
1 ¼ cup pecan halves
About 2 pkgs (12 sheets) honey graham
crackers

Preheat oven to 325°. Lightly grease a rimmed
baking sheet.

Lay graham crackers tightly across baking sheet.
Trim any crackers to fit the sides of the pan if
needed.

In a large saucepan bring butter, sugar and
pecans to a boil over medium heat. Boil for 3
minutes, stirring constantly. Carefully and evenly
pour mixture over graham crackers and evenly
spread pecans. Immediately bake for 8 minutes.

Allow to cool completely then break into pieces
and store in an airtight container.

