

# PECAN BARS

**Prep Time:** 20 min

**Total Time:** 1 hr 35 min

**Makes:** 5 dozen bars or 60 servings, 1 bar each

1 pkg. (8 oz.) PHILADELPHIA Cream Cheese, softened  
1 cup (2 sticks) butter, softened, divided  
1 cup granulated sugar  
3 tsp. vanilla, divided  
2-1/4 cups flour  
1/2 tsp. baking soda  
2 eggs  
1 cup firmly packed brown sugar  
2/3 cup light corn syrup  
3 cups chopped Pecans

**BEAT** cream cheese, 3/4 cup of the butter, the granulated sugar and 2 tsp. of the vanilla in large bowl with electric mixer on medium speed until well blended. Add flour and baking soda; mix well. Cover. Refrigerate 30 min.

**PREHEAT** oven to 350°F. Press dough firmly onto bottom of ungreased 15x10x1-inch baking pan. Bake 20 min. or until lightly browned. Meanwhile, melt remaining 1/4 cup butter; place in medium bowl. Add eggs, brown sugar, corn syrup and remaining 1 tsp. vanilla; mix until well blended. Stir in pecans.

**SPREAD** pecan mixture evenly onto warm crust. Bake an additional 20 to 25 min. or until topping is firm around the edges and slightly soft in the center. Cool completely on wire rack. Cut into 60 bars to serve.