

## *Hazelnut Pie Bars*

### **Hazelnut Butter Crust:**

1 ½ cups flour  
1/3 cup ground raw hazelnuts  
1 cup firmly packed light brown sugar  
¼ cup butter (1 ½ sticks), softened

### **Hazelnut Topping:**

2/3 cup firmly packed light brown sugar  
2/3 cup light corn syrup  
2 eggs  
¼ cup butter (1/2 stick), melted  
1 tsp. vanilla  
¼ tsp. salt  
1 ½ cups chopped raw hazelnuts

Preheat oven to 350 degrees.

For the Hazelnut Butter Crust: In a food processor, or in a bowl using an electric mixer, combine the flour, hazelnuts, brown sugar and butter. Blend just until crumbly and beginning to hold together. Scrape the mixture into an ungreased 9-inch square pan. Press the mixture firmly and evenly into the bottom of the pan. Bake until lightly browned, about 20 to 25 minutes. Remove from oven.

Meanwhile, for the Hazelnut Topping: In a medium bowl, combine the brown sugar, light corn syrup, eggs, butter, vanilla and salt. Mix well. Stir in the hazelnuts.

When the crust has browned and been removed from the oven, let it stand for 5 minutes (to firm slightly), then gently spread the egg mixture over the surface of the partially cooked crust.

Return to oven and bake until the top layer has set and is a rich golden brown, about 45 to 50 minutes. Remove from oven and cool completely on a rack before cutting. Store the bars in an airtight container.

Source: *Oregon Hazelnut Country* cookbook by Jan Roberts-Dominguez