

Maple Walnut Squares

Ingredients

1 ¼ cups flour

1/3 cup sugar

½ cup butter, softened

2 eggs, beaten

2/3 cup sugar

¾ cup Pure Vermont Maple Syrup

¼ tsp salt

2 Tbs butter, melted

1 ½ tsp vanilla extract

2 Tbs flour

1 cup walnuts or pecans, chopped

Directions

1. Preheat oven to 375°F.
2. In a bowl, combine first 3 ingredients (flour, sugar, and butter) and press into a greased 9-inch square pan. Bake for 15 minutes; set aside
3. Lower oven temperature to 350°F. In a large bowl, combine remaining ingredients and mix well. Pour filling over baked crust. Bake for 25 minutes.
4. Serve warm or cold