



**ingredients** (Servings: Makes approximately 24 bars)

1/2 lb. (2 sticks) butter (salted or unsalted—  
not margarine)

2 cups all-purpose flour

2 egg yolks

1 cup white granulated sugar

1 cup chopped pecans (or walnuts)

1 cup strawberry jam

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## directions

**step 1:** Cream butter (better to warm up in microwave for about 10 seconds). Do not melt butter, just soften to cream.

**step 2:** Add all other ingredients slowly, except jam. Mix well.

**step 3:** Use 1/2 of batter to spread onto 8" x 8" or 9" x 13" cake pan. Pat down.

**step 4:** Spread approximately 1 cup of strawberry jam over this first layer evenly. Crumble remaining batter over jam layer. Pat down slightly.

**step 5:** Bake at 350° F. for approximately 25-30 minutes. Cool slightly before cutting

into bars.

**step 6:** Diane adds: "It's best to serve these cookies a tad warm" (but not hot enough to burn your mouth!).