

PECAN TURTLE BARS

(I adapted this recipe from several recipes.)



2 cups flour
1 cup brown sugar
½ cup butter
1 tbs vanilla
1 ½ cup pecans – I used about
2 cups – whatever it took to
cover it nicely

TOPPING

1 ½ Cup butter
1 ½ cup brown sugar
2+ cup choc chips

Combine flour, brown sugar, vanilla, and softened butter in large mixer bowl. Beat at medium speed of electric mixer 2 to 3 minutes or until mixture resembles fine crumbs. Pat mixture evenly onto bottom of ungreased 13 x 9 inch baking pan, which has been sprayed with Pam.

Sprinkle pecans evenly over crumb mixture.

Combine butter and brown sugar in small saucepan. cook and stir over medium heat until entire surface is bubbly. cook and stir 1/2 to 1 minute more. Pour into pan, spreading evenly over crust.

Bake in 350 degrees F (175 degrees C) oven 18 to 20 minutes or until entire surface is bubbly. Remove from oven; immediately sprinkle with chocolate pieces, return to oven for about 6-8 minutes. Use knife to swirl chocolate slightly. Cool completely in pan on wire rack.