

Pecan Turtle Bars

Servings : 1
Categories : Bars

Crust:

1 pint flour
1 cup brown Sugar
1/2 cup butter, softened

Carmel Layer:

2/3 cup butter
1/2 cup brown Sugar
1 cup pecan halves
1 cup Chocolate Chips, Milk Chocolate

Preheat oven to 350°

Combine crust ingredients. Mix at medium speed 2-3 minutes.

This recipe uses a 9 X 13 pan

particles are fine.

Pat in ungreased pan.

Sprinkle on pecans.

Prepare carmel layer.

Combine butter and brown sugar. Cook over medium heat. Stir constantly until entire surface boils. Boil 1/2 - 1 minute, stirring constantly.

Pour over pecans and crust..

Bake 18-22 minutes, until carmel is bubbly. Remove from oven. Sprinkle chips. Allow to melt. Swirl. Cool. Cut

Serving Ideas : Yield: 35

Notes : 2003 - 2 Batches 2004 - 2 Batches 2005 - 2 Batches
 2006 - 2 Batches 2007 - 1 Batch 2007 2nd Baking - 1 Batch
 2008 2nd Baking - 2 Batches