

Butter Pecan Turtle Bars

*Recipe taken from the
Tasty Favorites cookbook*

2 cups flour
1 cup brown sugar, packed
1/2 cup butter, softened
1 cup pecan pieces

Mix flour, sugar, and butter, and pat into a 9x13 pan. Sprinkle pecan pieces over crust.

Caramel Layer:

2/3 cup butter
1/2 cup brown sugar, packed
1 cup milk chocolate chips

In a 1-qt pan, combine butter and sugar, cook. When entire surface boils; boil 1/2 to 1 minute, stirring constantly. Pour over pecan crust. Bake at 350 on center rack for 18-22 minutes or until caramel is bubbly all over and crust is lightly browned. Sprinkle chocolate chips on and allow to melt slightly, swirl as they melt.



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