

Caramel 'N Chocolate Pecan Bars.

Prep time: 15 minutes Baking time 18 to 22 minutes Yield: 36 Bars

Crust: 2 cups all-purpose flour
1 cup firmly packed brown sugar
½ cup Salted softened butter
1 cup pecan halves

Caramel Layer: 2/3 cup salted butter
½ cup firmly packed brown sugar

Chocolate: 1 cup real semi-sweet chocolate chips

Heat oven to 350 degrees. Combine all CRUST Ingredients (**EXCEPT pecans**) in a large bowl. Beat at medium speed until mixture resembles fine crumbs. Press onto bottom of ungreased 13x9-inch backing pan. Spread pecans evenly over unbaked crust.

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Combine 2/3 cup butter & ½ cup brown sugar in 1–quart saucepan. Cook over medium heat, stirring constantly, 1 minute. Pour mixture evenly over pecans and crust.

Bake for 18 to 22 minutes or until entire caramel layer is bubbly. (DO NOT OVERBAKE). Remove from oven. Immediately sprinkle with chips: allow to melt slightly. Swirl melted chips over bars leaving some whole for marbled effect. Cool Completely. Cut into bars.
Makes 36 bars

Tip you can also use a mixture of your favorite nuts or flavored baking chips for variety in these bars.

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