Caramel Turtle Bars

Ingredients

Crust

- 2 cups flour
- 1 cup brown sugar
- 1/2 cup butter

Caramel Topping

- 2/3 cup butter
- 1 1/2 cups brown sugar
- Pecans (amount not specified)
- 1/2 cup chocolate chips

Instructions

Crust

1. Mix flour, brown sugar, and butter together.
2. Pat mixture into a 9×13 pan.

Caramel Topping

1. Combine 2/3 cup butter and 1 1/2 cups brown sugar in a saucepan.
2. Cook, bringing to a boil, and boil for 1/2 to 1 minute.

Assembly

1. Scatter pecans over the unbaked crust.
2. Pour the hot caramel mixture over the pecans and crust.
3. Bake at 350°F for 18-22 minutes.
4. Let cool a little, then pour 1/2 cup chocolate chips over the top and swirl.

Caramel - Turtle Bars. 350°

2 Cups flour } Crust
1 Cup Br. Sugar } Mix & pat in
½ Cup Butter } pan 9X13

⅔ Cup Butter } Cook to
1½ Cups Br. Sugar } boil ½-1 min.

Pecans on Crust & pour above mixture over - Bake 18-22 min.
Let Cool a little & pour ½ Cup Choc. Chips over & swirl

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