

## Butter Pecan Turtle Bars

Prep Time: 20 minutes

Cook Time: 18 minutes

Yield: 54 1"x2" bars



### Ingredients

½	C	unsalted butter, softened
1	C	firmly packed brown sugar
2	C	all-purpose flour
1	C	chopped pecans
2/3	C	unsalted butter
½	C	firmly packed brown sugar
1	C	milk chocolate chips

### Instructions

#### *To make the crust:*

Beat butter until creamy. Add brown sugar and mix well. Add flour gradually and mix well. Press into the bottom of an ungreased 9"x13" pan. Sprinkle with pecans.

#### *To make the filling:*

Preheat oven to 350 degrees. In a saucepan over medium heat, melt butter. Stir in brown sugar. Bring to a boil, and continue stirring for about 30 seconds.

Pour over crust and pecans. Bake for 15 to 18 minutes. Remove from oven and sprinkle with chocolate chips. Let stand for a few minutes, and then use a knife to cut through chocolate. Cool and cut into bars.