

3-2-17

Brown sugar, butter, pecans and chocolate are baked into these unbelievably scrumptious bars.

CARAMEL 'N CHOCOLATE PECAN BARS

Preparation time: 15 minutes • Total time: 1 hour

- Crust**
 - 2 cups all-purpose flour
 - 1 cup firmly packed brown sugar
 - ½ cup LAND O LAKES® Salted Butter, softened
 - 1 cup pecan halves

- Caramel Layer**
 - ⅔ cup LAND O LAKES® Salted Butter
 - ½ cup firmly packed brown sugar

- Chocolate**
 - 1 cup real semi-sweet chocolate chips

- Heat oven to 350°F. Combine all crust ingredients except pecans in large bowl. Beat at medium speed until mixture resembles fine crumbs. Press onto bottom of ungreased 13x9-inch baking pan. Place pecans evenly over unbaked crust.
- Combine ⅔ cup butter and ½ cup brown sugar in 1-quart saucepan. Cook over medium heat, stirring constantly, until entire surface of mixture begins to boil. Continue cooking, 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.

36 bars

TIP: You can use a combination of your favorite nuts or flavored baking chips for variety in these bars.

TIP: Store at room temperature in loosely covered container.