

Butter Pecan Turtle Bars

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Ingredients

For the crust:

1/2 cup unsalted butter, softened
1 cup firmly packed brown sugar
2 cups all-purpose flour
1 cup chopped pecans

For the filling:

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

Directions

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.