

Turtle Bars

Servings: 70

Source: Bon Appetit July '03

Ingredients

- 2 cups Flour
- 1¾ cups Dark Brown Sugar, Divided
- 1½ cups Butter (room Temp), Divided
- 3 tablespoons Whipping Cream
- 1 cup Pecan Halves, Toasted
- ¾ cups Chocolate Chips

Method

Preheat oven to 350 degrees. Mix flour, 1 cup brown sugar, and ¾ c butter in processor until well blended and crumbly. Press mixture evenly into ungreased 9x13x2 inch metal baking dish. Bake until crust is light golden, about 15 minutes. Maintain oven temperature.

Meanwhile, bring remaining ¾ cup brown sugar, ¾ cup butter and cream to boil in small saucepan over high heat, stirring until sugar dissolves. Boil 1 minute, stirring occasionally. Remove caramel from heat.

Sprinkle pecans over crust. Pour caramel over pecans. Bake until bubbles form and color darkens, about 20 minutes. Remove from oven and sprinkle with chocolate chips. Let stand until chocolate melts, about 5 minutes. Using offset spatula, spread chocolate evenly over top. Chill bars until chocolate sets, about 20 minutes. Cut into 1-inch squares.