

Caramel 'n Chocolate Pecan Bars

*Line pan
w/ foil?*

Preparation time: 30 min. Baking time: 18 min.
Makes: 36 bars

Crust

2 cups all purpose flour
1 cup firmly packed brown sugar
1/2 cup LAND O LAKES® Butter
1 cup pecan halves

Topping

2/3 cup LAND O LAKES® Butter
1/2 cup firmly packed brown sugar
1 cup real semi sweet chocolate chips

Heat oven to 350°F. Combine all crust ingredients except pecans in 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 2/3 cup butter and 1/2 cup brown sugar in 1 quart saucepan. Cook over medium heat, stirring constantly,



until entire surface of mixture begins to boil. Boil, 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.



landolakes.com