

Turtle Cookie Bars



If you love chocolate, caramel, and pecans this a good one. This recipe comes from Southern Living Best Desserts.

Crust:

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

2nd Layer

1 cup pecan halves or chopped pecans
2/3 cup butter
1/2 cup firmly packed brown sugar
1 cup milk chocolate morsels

Preheat oven to 350 degrees. Combine first 3 ingredients in a mixing bowl; beat at medium speed with an electric mixer until blended. Pat mixture firmly into an ungreased 13x9 inch pan.

Arrange pecans over crust.

Combine 2/3 cup butter and 1/2 cup brown sugar in a saucepan; bring to a boil over medium high heat, stirring constantly. Cook 3 minutes, stirring constantly. Pour mixture over pecans. Bake at 350 degrees for 15-17 minutes or until golden and bubbly.

Remove from oven; sprinkle with chocolate morsels. Let stand 2-3 minutes or until slightly melted. Gently swirl chocolate with a knife, leaving some morsels whole (do not spread). Let cool on a wire rack at room temperature until chocolate is set. Cut into squares.