

A delectable twist on traditional turtle candies – these bars are easy to make and just as tasty!

## Pecan Turtle Cookie Bars

### Crust

- 2 cups flour
- 1/2 cup softened butter
- 1 cup firmly packed brown sugar
- 2 cups whole pecans

In a large mixing bowl, mix all the crust ingredients (except pecans) with an electric mixer on high speed until well blended and crumbly (about 2 – 3 minutes). Pat crust

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mixture firmly into an ungreased 9x13” pan. Press whole pecans into unbaked crust.

### Caramel Layer

- 2/3 cup butter
- 1/2 cup brown sugar
- 1 – 12 oz. package milk chocolate chips

In a heavy duty 1 quart saucepan, cook the brown sugar and butter over medium heat stirring constantly. Once mixture comes to a boil, time for 1 minute. Remove immediately from heat. Pour caramel mixture evenly over the crust and pecans. Bake at 350° for 18 to 22 minutes until the caramel layer is bubbly and crust is golden brown.

Remove from oven and sprinkle with chocolate chips. After allowing the chips to melt a couple minutes, run a knife through them to swirl the

chips for a marbled effect on top of the bars. Cool completely, cut into cookie sized squares and store in an airtight container.



Cookies that have become soft can be crisped up by placing them into a low temperature oven for five minutes.

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