



Caramel 'n Chocolate Pecan Bars

These chocolate pecan bars are baked with brown sugar, butter, pecans and chocolate to make unbelievably scrumptious bars.

15 min. **60** min.
prep time total time

36 bars

Crust

- 2 cups** all-purpose flour
- 1 cup** firmly packed brown sugar
- 1/2 cup** Land O Lakes® Salted Butter, softened
- 1 cup** pecan halves

Caramel Layer

- 2/3 cup** Land O Lakes® Salted Butter
- 1/2 cup** firmly packed brown sugar

Chocolate

- 1 cup** real semi-sweet chocolate chips***

Directions

Heat oven to 350°F. Combine all crust ingredients *except* pecans in large 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 comes to a boil. Boil 1 minute, stirring constantly. Pour 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 (2 to 3 minutes). Swirl chips leaving some whole for a marbled effect.

Cool completely; cut into bars.

Recipe Tip

Store at room temperature in loosely covered container.

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Nutrition Facts (1 bar)

Calories: 160	Fat: 10g
Cholesterol: 15mg	Sodium: 70mg
Carbohydrates: 18g	Dietary Fiber: 0g
Protein: 1g	

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