



CARAMEL BUTTER-PECAN BARS

From the kitchen of Mom Dudley

Ingredients:

2 cups All-Purpose Flour
1 cup Brown Sugar, packed
 $\frac{3}{4}$ cup Cold Butter
1 $\frac{1}{2}$ cups Pecans, chopped fine
1 12oz Caramel Ice Cream Topping, warmed
1 12oz Milk Chocolate Chips

Directions:

In a bowl, combine flour and brown sugar; cut in butter until crumbly.

Press into an un-greased 13 x 9 "baking dish. Top with pecans. Drizzle caramel topping evenly over pecans.

Bake at 350° for 15 - 20 minutes or until caramel is bubbly. Place on a wire rack. Sprinkle with chocolate chips. Let stand for 5 minutes.

Carefully spread chips over caramel layer. Cool at room temperature for at least 6 hours or until chocolate is set. Cut into bars.

Yield: 4 dozen.