

A recent “after sit ‘n sew” lunch included these Turtle Bars for dessert!  
Thanks so much to Barb Dohnal for sharing the recipe!



## TURTLE BARS

### Crust:

2 c flour

1/2 c butter, slightly softened but not mushy

1 c packed brown sugar

1 c chopped pecans

### Topping:

2/3 c butter

1 c (6oz) semisweet chocolate chips

1/2 c packed brown sugar

In mixing bowl, beat flour, sugar and butter until crumbly. Press firmly into ungreased 9 x13 pan. Arrange pecans over crust and press down slightly.

Combine butter and brown sugar in saucepan. Bring to a boil ; boil for 1 min. Pour over pecans.

Bake at 350 degrees for 15 min or until bubbly.

Sprinkle with chocolate chips and let stand for 3 min. Spread chocolate. Cool completely before cutting.