

Caramel Butter-Pecan Bars

Ingredients

2 cups all-purpose flour
1 cup packed brown sugar
3/4 cup cold butter
1 1/2 cups chopped pecans
1 (12 ounce) jars caramel ice cream topping, warmed
1 (11 1/2 ounce) packages milk chocolate chips

Directions

Preheat oven to 350* F. Combine flour and brown sugar in a bowl; cut in butter until crumbly. Press into bottom of an ungreased 13x9x2 inch baking pan. Top with pecans; drizzle warmed caramel topping evenly over pecans.

Bake at 350* F for 15-20 minutes or until caramel is bubbly. Place on wire rack. Sprinkle with chocolate chips; let stand 5 minutes, then spread chocolate chips over caramel-pecan layer. Cool for at least 6 hours at room temp or until chocolate has set (chilling may cause chocolate to appear dull). Cut into bars.