

Bake: 18 to 22 minutes
Oven: 350°F
Pan: 9x13x2 inch

Crust

2 cups all-purpose flour
1 cup firmly packed brown sugar
1/2 cup softened butter
1 cup whole pecan halves (not chopped)

Topping

2/3 cup butter
1/2 cup firmly packed brown sugar
1 cup milk chocolate chips

Preheat oven. In 3 quart bowl combine the crust ingredients. Mix at medium speed, scraping sides of bowl often, 2-3 minutes or until well mixed and particles are fine.

Pat firmly into greased pan. Sprinkle pecans evenly over unbaked crust.

Combine the butter and brown sugar in heavy 1 quart saucepan. Cook over medium heat, stirring constantly, until entire surface of mixture begins to boil 1/2 to 1 minute stirring constantly. Pour evenly over pecans and crust.

Bake near center of 350°F oven for 18 to 22 minutes or until entire caramel layer is bubbly and crust is light golden brown. Remove from oven immediately. Sprinkle with chips.

Allow chips to melt slightly 2-3 minutes. Swirl chips as they melt; leave some whole for a marble effect. Do not spread chips. Cool completely before cutting.

Rich but very good - you may want to add more nuts!

From [**Dorothy's Cookies and Bars Cookbook**](#)