



Butter Turtle Bars

Crust

- 2 cups flour
- 1 cup brown sugar
- 1/2 cup Real Butter (softened)
- 1/2 cup chopped pecans or walnuts

Cream flour, brown sugar, and butter with mixer for 2 to 3 minutes, and then press into 9x13 pan. Lightly pat the nuts into the crust.

Topping

- 2/3 cup butter
- 1/2 cup brown sugar
- 1/2 cup to 2/3 c chocolate chips

Bring butter and brown sugar to a boil and continue to boil for 1 minute. Pour over the crust.

Bake at 350 degrees for 18 to 22 minutes. After you have removed from oven, sprinkle with chocolate chips while still hot. DO NOT SPREAD the chocolate chips.

Cool completely before you cut and serve.

Recipe courtesy of Kathy Coufal, Customer Master Software Support Representative. Have a recipe you'd like to share? Send it to Ryan at rthompson@maccnet.com.