

Easy Turtle Bars with Caramel, Pecans, and Chocolate

The beauty of this recipe lies in how



OVEN
350°F

TIME
1 min

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INGREDIENTS

- 2 cups all-purpose flour
- 1 cup packed brown sugar
- $\frac{1}{2}$ cup butter, softened
- 1 cup pecan halves
- $\frac{2}{3}$ cup butter
- $\frac{1}{2}$ cup packed brown sugar (for caramel)
- 1 cup milk chocolate chips

DIRECTIONS

- 1.** Preheat Oven: Preheat your oven to 350°F (175°C).
- 2.** Make the Base: In a medium bowl, combine flour and 1 cup brown sugar. Cut in $\frac{1}{2}$ cup softened butter until mixture resembles coarse crumbs. Press evenly into an ungreased 9x13-inch baking pan.
- 3.** Add Pecans: Arrange the pecan halves evenly over the crust layer.
- 4.** Make the Caramel: In a small saucepan, combine $\frac{2}{3}$ cup butter and $\frac{1}{2}$ cup brown sugar. Cook over medium heat, stirring constantly, until mixture reaches a full boil. Boil for 1 minute, continuing to stir.
- 5.** Assemble & Bake: Pour the hot caramel mixture evenly over the pecans and crust. Bake for 18-20 minutes, or until the caramel is bubbly and the edges are lightly golden.
- 6.** Add Chocolate: Immediately sprinkle chocolate chips over the hot caramel layer. Let sit for a couple of minutes until soft, then use a knife or back of a spoon to spread evenly.
- 7.** Cool and Cut: Let bars cool completely in the pan on a wire rack before slicing into squares or rectangles. Enjoy!

SWAPS & NOTES

Flour: Use gluten-free 1:1 baking flour if needed.

Nuts: Swap pecans for walnuts or almonds, or go nut-free if needed.

Chocolate: Use dark or semi-sweet chips if you prefer a richer bite.

Add-ins: Sprinkle with sea salt flakes for a salty-sweet twist.

TIPS FOR SUCCESS

Cool fully before cutting: Warm bars are too soft to slice neatly.

Use parchment paper: For easy removal and cleaner edges.

Double up: These bars freeze well and are perfect for gifting.

Store airtight: Keeps them chewy and fresh for up to a week.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-turtle-bars-with-caramel-pecans-and-chocolate/>