

Chunky Pecan Pie Bars

Makes 2 to 3 dozen bars:

Crust

- 1½ cups all-purpose flour
- ½ cup (1 stick) butter or margarine, softened
- ¼ cup packed brown sugar

Filling

- 3 large eggs
- ¾ cup corn syrup
- ¾ cup granulated sugar
- 2 tablespoons butter or margarine, melted
- 1 tablespoon vanilla extract
- 1¾ cups of semi-sweet chocolate chips
- 1½ cups coarsely chopped pecans

Preheat oven to 350°F. Grease 13x9 inch baking pan.

For crust:

Beat flour, butter and brown sugar in small mixer bowl until crumbly. Press into prepared baking pan.
Bake for 12 to 15 minutes or until lightly browned.

For filling:

Beat eggs, corn syrup, granulated sugar, butter and vanilla extract in medium bowl with wire whisk. Stir in chips and nuts. Pour evenly over baked crust.
Bake for 25 to 30 minutes or until set. Cool completely in pan on wire rack. Cut into bars.