

## Irresistible Turtle Bars

### Ingredients

- ¾ cup (175 mL) softened butter
- ½ cup (125 mL) granulated sugar
- 1¾ cups (425 mL) all-purpose flour
- ½ cup (125 mL) cocoa powder

### Filling

- ⅔ cup (150 mL) butter
- ½ cup (125 mL) packed brown sugar
- ½ cup (125 mL) corn syrup
- 2 tbsp (25 mL) whipping cream
- 1 cup (250 mL) chopped pecans, toasted
- 2 oz (57 mL ) semisweet chocolate, melted

### Preparation:

Line 13- x 9-inch metal cake pan with parchment paper; set aside.

In bowl, beat butter with sugar until fluffy. Sift flour and cocoa over top; stir until combined. Press into prepared pan. Bake in centre of 350°F oven until firm, about 15 minutes. Let cool in pan on rack.

**Filling:** In saucepan, bring butter, sugar, corn syrup and cream to boil, stirring. Boil, without stirring, until thickened, about 1 minute. Remove from heat; stir in pecans. Spread over crust.

Bake in centre of 350°F oven until bubbly and edges are light golden, about 20 minutes. Let cool in pan on rack.

Drizzle with melted chocolate. Let stand until chocolate is set.