

Goosey Turtle Bars

Stephanie Collins

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| 2 cups graham cracker crumbs | 2 cups (12 oz.) semi-sweet |
| or vanilla wafer crumbs | chocolate chips |
| ½ cup butter, melted | 1 cup pecans, chopped |
| | 1 (12 oz.) jar caramel topping |

Combine crumbs and butter in ungreased 13x9x2-inch pan; stir and press firmly into bottom of pan. Sprinkle with chocolate chips and pecans.

Remove lid from caramel topping; microwave on high 1 to 1 ½ minutes or until hot, stirring after 30 seconds. Drizzle over pecans. Bake at 350° for 15 minutes or until morsels melt. Let cool in pan on a wire rack. Chill at least 30 minutes and cut into bars.

Decadent Pecan Brownies

Heather Mooty

Brownies:

1 box family-size brownie mix—
the size that fits a 13x9-inch
pan (the original recipe
called for Betty Crocker
Supreme Brownie Mix)

Topping:

1 cup brown sugar
1 cup chopped pecans
6 tablespoons butter or
margarine, melted

Prepare brownie mix according to package directions and place batter in a greased 13x9-inch pan.

Thoroughly mix brown sugar and chopped pecans together. Sprinkle this mixture over the unbaked brownies. Evenly drizzle melted margarine over brown sugar and pecan mixture.

Bake brownies according to package directions in preheated oven. To ensure easy removal from baking pan, allow baked brownies to cool about 10 minutes then release sides of brownies from the pan with a knife. Allow brownies to continue to thoroughly cool before cutting into serving pieces.