



Pretzel Turtle Bars

Prep: 25 minutes plus cooling

Bake: 18 minutes • Makes: 24 bars

- Nonstick cooking spray
- 2 cups packed light brown sugar
- $\frac{3}{4}$ cup ($1\frac{1}{2}$ sticks) plus 6 tablespoons unsalted butter
- $\frac{3}{4}$ cup half and half
- 1 tablespoon vanilla extract
- $\frac{1}{2}$ (16-ounce) bag pretzel sticks (about 5 cups)
- $1\frac{1}{2}$ cups semi-sweet chocolate chips
- $1\frac{1}{2}$ cups pecan pieces

1. Preheat oven to 350°. Spray 13 x 9-inch glass or ceramic baking dish with nonstick cooking spray.

2. In medium saucepot, cook $1\frac{1}{2}$ cups brown sugar, 6 tablespoons butter and half and half over medium heat 10 to 12 minutes or until mixture has thickened, whisking frequently. Whisk in vanilla; cook 2 minutes longer. Cool caramel in saucepot 15 minutes.

3. Meanwhile, in medium microwave-safe bowl, heat remaining $\frac{3}{4}$ cup butter in microwave oven on high $2\frac{1}{2}$ to 3 minutes or until melted; let cool slightly.

4. Place pretzels in large zip-top plastic bag; seal bag pressing out excess air. Cover bag with towel; with rolling pin or dull side of meat mallet, coarsely crush pretzels (pieces should be about $\frac{1}{4}$ -inch long). You should have about 3 cups. Add remaining $\frac{1}{2}$ cup brown sugar and crushed pretzels to melted butter; stir with wooden spoon until combined. With hands, evenly press pretzel mixture firmly into bottom of prepared dish. Evenly sprinkle chocolate chips and pecans over pretzel mixture; evenly pour caramel over top.

5. Bake 18 to 20 minutes or until top is golden brown. Cool in pan at least 2 hours before cutting into approximately $2\frac{1}{4}$ -inch squares.

Approximate nutritional values per serving (1 bar):

333 Calories, 19g Fat (10g Saturated), 25mg Cholesterol, 137mg Sodium, 39g Carbohydrates, 1g Fiber, 2g Protein