

## Chocolate Pecan Bars

A simple bar recipe, packed with rich flavor and hard to keep from eating.

Yield: 24 bars

Preheat the oven to 350°F

Prepare a 9 x 13-inch baking pan with foil and sprayed with a non-stick spray

1 cup	unsalted butter, softened
1 cup	brown sugar, packed
1 large	egg yolk
2 cups	all purpose flour
1 tsp	pure vanilla extract
2 cups	semisweet chocolate chips
1 cup	pecans, chopped

1. In a mixing bowl fitted with paddle attachment on medium speed cream butter and brown sugar until fluffy. Add egg yolk, mixing to incorporate.
2. On slow speed, add flour and vanilla.
3. Spread evenly in the prepared pan. Place in oven until light brown, about 20 minutes.
4. Keeping oven on, sprinkle chocolate chips on top and place back into oven for 4 minutes. Remove from the oven and with an offset spatula evenly. Sprinkle pecans on top evenly. Cool bars completely. Cut into 24 bars. Enjoy.