



Brownie Caramel Pecan Bars

Recipe & Photo Courtesy: [Hershey's](#)



Ingredients:

- 1/2 cup sugar
- 2 tablespoons butter or margarine
- 2 tablespoons water
- 2 cups (12-oz. pkg.) HERSHEY'S SPECIAL DARK Chocolate Chips or HERSHEY'S Semi-Sweet Chocolate Chips, divided
- 2 eggs
- 1 teaspoon vanilla extract
- 2/3 cup all-purpose flour
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- CARAMEL TOPPING (recipe follows)
- 1 cup pecan pieces

Directions:

1. Heat oven to 350°F. Line 9-inch square baking pan with foil, extending foil over edges of pan; grease and flour foil.
2. Combine sugar, butter and water in medium saucepan; cook over low heat, stirring constantly, until mixture boils. Remove from heat; immediately add 1 cup chocolate chips, stirring until

melted. Beat in eggs and vanilla until well blended. Stir together flour, baking soda and salt; stir into chocolate mixture. Spread batter in prepared pan.

3. Bake 15 to 20 minutes or until brownies begin to pull away from sides of pan. Meanwhile, prepare CARMEL TOPPING. Remove brownies from oven; immediately and carefully spread with caramel topping. Sprinkle remaining 1 cup chips and pecans over topping; lightly press into topping. Cool completely in pan on wire rack, being careful not to disturb chips while soft. Lift out of pan; cut into bars. About 16 bars.

CARMEL TOPPING:

Remove wrappers from 25 caramel candies. Combine 2 tablespoons butter or margarine, caramels and 1 tablespoon milk in medium microwave-safe bowl. Microwave at HIGH (100%) 1 minute; stir. Microwave an additional 1 to 2 minutes, stirring every 30 seconds, or until caramels are melted and mixture is smooth when stirred. Use immediately.

ENJOY,

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