



Bacon-Pecan-Choco Toffee Bars

total time: 1 hr, 50 min | servings: 12 | \$0.73 per serving*

INGREDIENTS

CRUST

- 1 cup all-purpose flour
- ½ cup butter, softened
- ¼ cup powdered sugar

BACON TOFFEE FILLING

- ½ cup butter
- ½ cup packed brown sugar
- 2 tablespoons light corn syrup
- 1 teaspoon vanilla
- ½ cup chopped pecans
- 5 slices Bar-S Smoked Bacon, crisply cooked and crumbled, divided

FROSTING

- 1 cup semisweet chocolate chips
- 1 tablespoon shortening

GET COOKING

1. Heat oven to 350°F. Line 8x8 or 9x9 inch square baking pan with aluminum foil.
2. In medium bowl, mix crust ingredients on low speed until crumbly. Press firmly in pan. Bake 15-20 minutes or until crust is beginning to brown and top looks dry.
3. In a 2-quart heavy saucepan, heat the butter, brown sugar and corn syrup to boiling over medium heat, stirring frequently. Boil 2 minutes without stirring. Remove from heat. Quickly stir in vanilla, pecans and ½ cup of bacon. Spread over crust. Cool at least 30 minutes.
4. In a small, microwavable bowl, melt chocolate chips and shortening on high 1 minute, continuously stir. Microwave at an additional 10-second intervals, stirring until smooth. Spread over bars, sprinkle with remaining bacon on top. Cool completely for about 1 hour. Cut into 5 rows by 5 rows.

Makes 25 squares