

German Chocolate Pecan Pie Bars

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Ingredients

3 cups pecan halves
1 German Chocolate Cake Mix
3/4 cup cold butter, cubed
1 1/2 cups semisweet chocolate chips
3 large eggs
3/4 cup firmly packed light brown sugar
3/4 cup light corn syrup
1/4 cup unsalted butter, melted
1 cup sweetened flaked coconut

Instructions:

Preheat oven to 350 degrees

Arrange pecans in a single layer of a shallow baking pan. Bake 8-10 minutes or until lightly toasted. Stir halfway through baking.

Line bottom and sides of a 9"x13" baking pan with aluminum foil, leaving an overhang on two short sides. Grease foil,

Place cake mix into medium size bowl and combine butter with a pastry blender, knives or food processor until mixture resembles coarse meal

Press mixture into bottom and about 3/4" up sides of prepared pan. Bake crust for 15 minutes.

Remove from oven and immediately sprinkle chocolate chips evenly over crust. Allow to cool on wire rack at least 30 minutes.

Place eggs in a large mixing bowl, and beat lightly. Add brown sugar, corn syrup and melted butter.

Whisk together until smooth. Stir in coconut and pecans. Pour evenly over partially baked crust.

Bake 28-34 minutes, or until edges are golden and filling has set. Cool completely on a wire rack.

Then refrigerate for an hour.

Using foil overhang, lift bars from pan and place on cutting board. Use a sharp knife to cut into bars.

