

Food Network's

Turtle Graham Bars

Ingredients

About 14 graham crackers (each measuring 5x2 1/2")
2 sticks of unsalted butter
1 cup packed dark brown sugar
1 cup roughly chopped pecans
Kosher salt
12 ounces dark chocolate, finely chopped



1. Preheat the oven to 350 degrees F. Line a rimmed baking sheet with a silicone baking mat. Arrange the graham crackers in a single layer on the lined baking sheet.
2. Put the butter, brown sugar, 3/4 cup chopped pecans and a pinch of salt in a saucepan and bring to a boil. Boil for 2 to 3 minutes, stirring constantly. Pour the butter mixture evenly over the graham crackers and bake for 15 minutes. At the same time, place the remaining 1/4 cup chopped pecans on a baking sheet and toast in the oven until fragrant, about 7 minutes. Remove and set aside.
3. While the graham cracker layer is baking, melt the chocolate in a glass bowl placed over simmering water. Drizzle the chocolate over the toffee-covered graham crackers, allowing some of the toffee to show, and sprinkle with the toasted pecans. Chill completely in the refrigerator, about 45 minutes. Cut into bars or break into shards for serving.

ENJOY!