



Turtle Bars

A shortbread crust complements the chocolate-pecan filling in a luscious, gooey cookie bar.

Servings: 128 servings (1 serving = 1 Bar)

Ingredients:

SHORT BREAD DOUGH

INGREDIENT	WEIGHT	MEASURE
Butter, softened	12 oz	1 1/2 cups
Brown sugar, packed	8 oz	1 cup
Eggs, large	14 oz	7 each
Gold Medal™ Devil's Food Cake Mix (11112)	5 lb	1 box

CHOCOLATE PECAN FILLING

INGREDIENT	WEIGHT	MEASURE
Butter	4 lb	8 cups
Brown sugar, packed	4 lb	8 cups
Granulated sugar	1 lb	2 cups
Heavy whipping cream	1 lb	2 cups
Light corn syrup	3 lb	4 cups
Chocolate chips	1 lb 8.00 oz	4 cups
Pecans	6 lb	24 cups

Instructions:

DOUGH

1. Cream butter and brown sugar in mixer bowl with paddle attachment on medium speed approx. 2 minutes or until smooth.
2. Add eggs and cake mix to bowl. Mix on low speed approx. 2 minutes or until incorporated.
3. Stop mixer, scrape bowl and paddle; mix on low speed for additional 1 minute.
4. Deposit 3 lb 8 oz dough into each of 2 greased full sheet pans.
5. Press dough evenly to cover bottom of each sheet pan; crust will be a thin layer.
6. Bake as directed below and allow to cool.

BAKE:	TEMP	TIME
Convection Oven*	300°F	8-10 minutes
Standard Oven	350°F	12-16 minutes

*Rotate pans baked in convection oven one-half turn (180°) at minutes of baking.

FILLING

1. Melt butter in a heavy gauge pot over medium heat.
2. Add remaining ingredients, and heat to a rolling boil. Let boil 1 minute.
3. Deposit 7 lb 7 oz filling on top of baked crust in each of the full sheet pans.
4. Bake until filling starts to bubble across pan surface.
5. Remove from oven carefully and allow to cool 1 hour before cutting.

BAKE:	TEMP	TIME
Convection Oven*	300°F	15-18 minutes
Standard Oven	350°F	18-21 minutes

*Rotate pans baked in convection oven one-half turn (180°) at minutes of baking.