

Turtle Graham Bars

Ingredients

- Approximately 14 graham crackers (if each graham cracker is 5" x 2.5")
- 1 cup (2 sticks) unsalted butter
- 1 cup packed dark brown sugar
- 1 cup chopped pecans
- Kosher salt, to taste
- 12 ounces dark chocolate, finely chopped

Directions

Preheat the oven to 350 degrees F.

Line a rimmed baking sheet with a silicone mat. Arrange the graham crackers in a single layer on the lined baking sheet.

Put the butter, brown sugar, 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. Remove and set aside.

Meanwhile, melt the chocolate in a glass bowl placed over simmering water. Pour the chocolate over the toffee-covered graham crackers and spread evenly. Chill completely in the refrigerator for about 30 minutes. Cut into bars.

Notes

Cook's Note: I like to sprinkle flaky sea salt over the dark chocolate layer.