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### **Note:**

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# Chocolate Pecan Squares

## Base:

- 1/2 Cup butter, softened
- 1 Egg yolk
- 1 Cup flour
- 2 Tbsp powdered sugar

## Topping:

- 3 Eggs
- 1/2 Cup brown sugar
- 2 Tbsp flour
- 1/4 Tsp salt
- 2/3 Cup corn syrup
- 1 Tbsp lemon juice
- 1 Cup pecans
- 1 Cup chocolate chips

## Base:

- 1) Combine butter and egg yolk in a mixing bowl.
- 2) Add flour and powdered sugar.
- 3) Press into a greased 8 inch square pan.
- 4) Bake for 15 minutes at 350 degrees.

## Topping:

- 1) In a large bowl, beat eggs until slightly foamy. Combine brown sugar, flour, and salt. Stir into the eggs until blended.
- 2) Beat in the corn syrup and lemon juice.
- 3) Stir in the pecans and chocolate chips.
- 4) Spread over the base.
- 5) Bake at 350 degrees for 35 to 40 minutes, until the top is set and the edges are browned.
- 6) Cut into squares when cold.