**Chocolate Pecan Bites**

**Base:**

125 mL flour

60 mL brown sugar

30 mL margarine

30 mL chopped pecans

1. Cream **margarine** until soft. Add **sugar** and beat until smooth and uniform.
2. Cut in **flour**, until a coarse meal forms.
3. Press into a loaf pan lined with parchment.
4. Sprinkle with chopped **pecans**.

**Caramel:**

80 mL brown sugar

80 mL margarine

1. Combine **brown sugar** and **margarine** in a small pot.
2. Bring to a boil, stirring constantly. Boil 1 minute exactly.
3. Pour over base.
4. Bake at 350 F for 12-15 minutes
5. Remove from oven and sprinkle with **80 mL chocolate chips**. spread with a spoon.
6. label and put in freezer until set.