

RASPBERRY CHOCOLATE CHIP BARS

- 2 ½ cups flour
- 1 cup sugar
- ¾ cup pecans, finely chopped
- 2 sticks butter, softened
- 1 egg
- 1 package (12 oz.) frozen raspberries
- 2 Tablespoons cornstarch
- 1 ⅔ cups bittersweet chocolate chips

over please 🍷 🍷

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Preheat oven to 350°. Grease a 13 x 9 inch baking pan.

In a large bowl, stir together flour, sugar, pecans, butter, and egg until crumbly. Set aside 1 ½ cups of the crumb mixture. Press the remaining crumb mixture into the bottom of the baking pan. Toss raspberries with the cornstarch and spread evenly over the top. Sprinkle the chocolate chips evenly, forming another layer, then spread the remaining crumb mixture over the top. Bake 1 hour and 10 minutes, or until lightly browned. Cool in pan on wire rack. Cut into bars. Makes 3 dozen bars.