Pecan crunch slice

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1/2 cup Sugar - 1/2 Cup Butter - 1/2 teaspoon of vanilla extract - 1 Egg - 1 cup all-purpose Flour - 1/2 teaspoon Salt - 1/2 cup of Chocolate Chips -1/2 cup of chopped Pecan nuts

Instructions

1. Preheat the oven to 180C or 350F. Grease a baking pan with butter. 2. Cream sugar, butter and vanilla extract well. Beat the egg in gently till it produces a brownish-yellow mixture. 3. Sift the flour in a small bowl. Add in Baking powder and salt. Gradually, mix into the wet mixture. 4. Fold in chocolate chips and pecans until evenly distributed. Spread everything on the pan. Hit the pan on the kitchen top so that it will be spread out. If you are a less violent person, just use a fork to cover the entire pan. Bake for 25-30 minutes.