Ingredients:

* Cooking spray
* 2 cups plus 1 Tbsp. flour
* 1 ½ sticks (12 Tbsp.) butter, cold
* 1/3 cup confectioners’ sugar
* 1 Tbsp. vanilla
* ½ tsp. salt
* 1 cup dulce de leche
* ¼ cup heavy cream
* 2 egg yolks
* ¾ cup chocolate chips
* ¾ cup pecans, chopped

Directions:

1. Preheat oven to 350⁰. Line a 9” square baking dish with foil, leaving a 2” overhang on two sides; coat with cooking spray.
2. Pulse 2 cups flour, the butter, confectioners’ sugar, 1 tsp. vanilla, and the salt in food processor until mixture clumps together. Press firmly and evenly into bottom of prepared pan. Bake until firm and lightly browned, 25-30 minutes. Let cool 5 mins.
3. Meanwhile, combine dulce de leche, heavy cream, egg yolks, and remaining 1 Tbsp. flour and 2 tsp. vanilla. Whisk until smooth. Pour mixture over crust and sprinkle with chocolate chips and pecans. Return to oven and bake 20-25 minutes
4. Let cool or let harden in refrigerator.

Alterations:

* Use less chocolate chips
* Use half almonds
* Add salt to dulce de leche mixture
* Use stand mixer with whisk to make crust