



The Little French Bakery

A cousin to shortbread, these are a family favorite. It wouldn't be Christmas without Toffee Bars. Each year my job was to make this recipe. It's very forgiving, and fun for kids.

Makes 1 13x9 pan

Ingredients:

1 cup dark brown sugar
1 cup (2 sticks) unsalted butter, softened
1 egg
1 tsp vanilla extract
2 cups all purpose flour
1/4 tsp salt
1/2 pound chocolate chips (semi-sweet or dark)
1/2 cup finely chopped walnuts

Preheat your oven to 350 degrees F.

Grease a 13 x 9 inch baking pan.

Cream together the butter and sugar, add the egg, vanilla, and salt. Mix together. Mix in the flour.

Press the dough into the pan with your fingers.

Bake for 18-20 minutes, until the bars are golden brown.

While still hot, sprinkle with the chips. When the chips have melted, spread across the baked bars, and top with the chopped nuts. When cool, cut into 2x2 inch squares.