

Toffee Cookie Bars

Crust:

- 1 cup (2 sticks) unsalted butter, softened
- 1 cup light brown sugar
- 1 egg
- 1 teaspoon vanilla extract
- ¼ teaspoon salt
- 2 cups all-purpose flour

Topping:

- 1 ½ c. semi-sweet chocolate chips
- 1 bag toffee bits (about 1 1/2 cups)

Instructions:

1. Preheat your oven to 350*. Grease a 9x13 pan and set aside.
2. Using a mixer (I always use my Kitchen Aid Mixer) mix the butter and brown sugar on medium speed until fluffy - about 2 minutes. Add the egg, vanilla, and salt.
3. Slowly add the flour and mix until just combined.
4. Add the dough evenly into the bottom of the pan. Bake at 350 degrees until pale golden on top, about 15-20 minutes. (It's better to undercook than overcook!)
5. Remove the pan from the oven and sprinkle the chocolate chips evenly over the crust. Return the cookie bars to the oven for 2 minutes until the chocolate chips are beginning to melt.
6. Remove the pan from the oven and spread the chocolate evenly over the crust using the back of a spoon. Sprinkle toffee pieces evenly over the chocolate.

Tip - While the bars are still warm, use a plastic knife to cut them into bars. The plastic knife will not pull the bars and make a mess. It should give you nice cut lines. I don't like to wait for them to cool because the chocolate gets hard and it makes it harder to cut.

Serve and enjoy!