

TOFFEE CHOCOLATE CHIP BARS

Preheat oven to 325 degrees.

INGREDIENTS

- 1 1/2 c. butter
(leave out at room temperature
for 1/2 hour)
- 1 1/2 c. sugar
- 1 tsp. vanilla
- 3 c. all purpose flour
- 1 tsp. salt
- 1 c. chocolate chips (best you can buy)
- 8 Skor bars, broken up (or chopped
toffee-nut brittle)*

EQUIPMENT

- 1 jelly roll pan lined with ungreased
parchment, cut larger than pan
- 1 electric mixer
- 1 cooling rack

* If anyone in your family is allergic to nuts,
use Rolos or any caramel candy bar.

K kids can do **A** adults can do

- A** 1. Using hand mixer, soften butter.
- K** 2. Add vanilla.
- K** 3. Add sugar gradually until well mixed.
- K** 4. Add flour gradually; stir with wooden spoon or rubber spatula.
- K** 5. Stir in chocolate chips and candy pieces.
- K** 6. Pat dough into prepared pan until (more or less) even. Be gentle!
- A** 7. Bake for 30 minutes.
- A** 8. Let cool for 5 minutes; then take ends of parchment paper and lift cookie on to rack to cool completely.
- K** 9. Break into jagged pieces.

**Share with family and friends.
Makes lots!**