



Grain-Free Toffee Bars

A sweet treat made with our [Nut Flour Blend](#).

Ingredients

- 1¾ cups [Pamela's Nut Flour Blend](#) (230 gr.)
- 1 tsp salt
- 1 cup butter, soft
- 1 cup brown sugar
- 1 egg yolk
- 1½ tsp vanilla
- 12 oz. chocolate chips
- 1 cup sliced almonds, toasted or nut of choice

Directions

Pre-heat oven to 350°, with rack in the middle of oven. Spray a 10 x 15-inch or 11 x 16-inch baking pan.

In a medium bowl, whisk together NUT FLOUR BLEND and salt. Set aside.

In the bowl of a stand mixer, cream butter and sugar, add egg yolk and vanilla, mix well. Add flour mixture in ½ cup increments and mix until well combined. Place dough in sprayed baking pan, use a sprayed piece of parchment over dough and use your hands and fingers to spread dough to an even layer to cover the bottom of the pan.

Bake in pre-heated oven for 12 minutes, turn sheet pan, check for doneness, and bake another 4 to 8 minutes or until golden brown all the way across the dough. The edges will be a little darker than the center. You want to make sure the center cooks through (the dough will ripple up and be rough looking).

After crust is finished baking, set pan on cook top or trivet. Wait a minute or two then sprinkle chocolate chips evenly across the dough. Return to warm oven (turned off). After about 10 minutes, remove from oven and spread melted chocolate, then sprinkle with toasted sliced almonds. Let set up at room temperature or if in a hurry, in a refrigerator.

When chocolate is set up, run knife around edges to loosen, and then cut in half to more easily remove bars from pan. On a cutting board, use a long knife to cut bars by cutting straight across, then into desired sizes using that cutting technique. This will make nice clean edges.

Store in an air tight container, with wax paper in between. Keeps 5 to 7 days.

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