



Toffee Bars

An old fashioned favorite, these chocolate and nut topped bars are crowd pleasers.

Yield: about 35-40 2"x2" cookies

Ingredients

- 1¼ cup Pamela's [All-Purpose Flour Artisan Blend](#) or [Bread Mix](#)
- ½ cup almond meal
- ¾ tsp salt
- 1 cup butter, softened
- 1 cup brown sugar
- 1 egg yolk* or egg replacer equivalent (replacer works well only with All-Purpose Flour)
- 1½ tsp vanilla
- 11 or 12 oz. chocolate chips (1 bag)
- 1 cup sliced almonds, toasted (or other chopped nut of choice, toasted)
- *recommended for best results

Directions

Pre-heat oven to 350° with rack in center of oven. Prep a 10" x 15" or 11" x 16" rimmed baking sheet with non-stick spray.

In a medium bowl, whisk together All-Purpose Flour or Bread Mix, almond meal, and salt, and set aside. In the bowl of a stand mixer, cream butter and sugar until well incorporated. Add egg yolk and vanilla, and mix well. Add flour mixture in ½ cup increments and mix until well combined. Roughly spread dough in sprayed baking pan. Lay a sprayed piece of parchment paper over the dough and using your hands and fingers, spread dough to an even layer, covering the bottom of the sheet pan.

Bake in pre-heated oven for 15 minutes, turn sheet pan, check for doneness and cook 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. (When using Pamela's Bread mix, the dough will bake up with a rougher texture). Set pan on heat proof surface, wait a minute or two, then sprinkle chocolate chips evenly across the dough, wait 5 to 10 minutes or until chocolate is melting, then spread with a small spatula. Sprinkle with toasted sliced almonds. Let chocolate set up at room temperature or in the refrigerator before cutting.

Run knife around edges to loosen, and cut in half. To easily cut into bars, remove ½ from pan and cut with a long knife blade. Keeping blade horizontal, press knife into bar straight across. Then cut into desired sizes using the same cutting technique. This will make nice clean edges.

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

CHEFS NOTE: When making with Bread mix you will get a more chewy or toffee-like crust. When

using All-Purpose Flour Artisan Blend, the crust is more like bar cookies.

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