Brown Sugar Toffee Bars

Description

These bars are totally simple, but they have flavors that are in-your-face delicious. Chewy, rich and buttery. They are perfect and cozy.

Ingredients

- 1 cup butter room temp
- 1 1/2 cup brown sugar packed
- 2 eggs
- 1 tbsp vanilla
- 2 1/2 cup flour
- 1 tsp baking soda
- 1 tsp kosher salt
- 1 bag 8 oz toffee bits - can use chocolate coated

Instructions

Preheat oven to 350°

Spray a 9x13 pan with cooking spray.

With your stand mixer, cream butter and brown sugar together, about 2 minutes on medium speed until combined and fluffy.

Add in eggs and vanilla and continue mixing until incorporated.

Turn mixer to low and add in baking soda, salt and flour, Mixing until just incorporated.

Pour in your toffee bits and stir until evenly combined.

Spread batter in prepared pan and bake for 20-25 minutes until golden and center is just set.

Cool pan on wire rack and cut into squares when ready to serve.



Summary

Yield: 30
Source: Cookies and Cups
Prep Time: 45 minutes
Category: Desserts
Cuisine: American
Tags: new pdf