

Utterly Decadent Toffee Bars

(adapted from Better Homes and Gardens)

Ingredients

1 cup butter
3/4 cup packed brown sugar
1 egg yolk
1 1/2 cups all-purpose flour
1/4 teaspoon salt
1 14-ounce can sweetened condensed milk
2 tablespoons butter
2 teaspoons vanilla
1 12-ounce package semisweet chocolate chips
1 cups almond brickle pieces

Preparation

Preheat oven to 375°. Grease 9x13-inch pan and set aside.

Beat 1 cup butter and brown sugar with an electric mixer until combined. Add egg yolk; beat well. Stir in flour and salt, mixing well to combine. Spread dough evenly in prepared pan. Bake for 22-25 minutes, or until light brown. Reduce oven temperature to 350°.

In a microwave-safe bowl, combine condensed milk and 2 tablespoons butter. Microwave in 1-minute intervals until thickened and bubbly, stirring after each interval, about 4 minutes total. (Mixture will part well with a spatula when it is ready.) Stir in vanilla. Spread milk mixture evenly over baked cookie layer. Place in oven and bake about 12 minutes, or until top layer is golden.

Sprinkle baked layers evenly with chocolate chips. Place in oven for 1-2 minutes, or until chocolate is glossy and melted. Spread chocolate evenly over baked layer, and then top with an even layer of brickle chips. Place pan on a wire rack and allow to cool a bit before covering and placing in the fridge to chill until the chocolate is set. Cut into squares and store, covered, in the refrigerator.