

Toffee Party Squares

Ingredients

- 1 cup butter, softened
- 1 cup brown sugar
- 1 egg
- 1 teaspoon vanilla
- 2 cups sifted flour
- 6 ounces chopped semisweet chocolate (or chips)
- ½ cup chopped nuts (we recommend walnuts)

Directions

Cream the butter and sugar with an electric mixer for a few minutes. Add the egg and vanilla, then continue beating for another minute. Add flour, and stir until combined. Spread the dough onto a 13x15 or 14x17 sheet pan (you'll probably want to use your hands to push and flatten the dough). Bake at 350° for 15 minutes, until just starting to turn golden brown. Turn the oven off, sprinkle the chocolate evenly on the top, and pop back into the warm oven for a few minutes. When the chocolate begins to melt, spread it evenly to cover the dough. Sprinkle the nuts and allow to cool completely before cutting into squares.

Leftovers

These should stay fresh in a covered container for about two to three days. They do not need to be refrigerated.