



Toffee Milk Chocolate Bars

Servings: 24 Prep: 20 min Total: 45 min



From Hy-Vee Seasons Magazine

Rich, buttery shortbread topped with melted candy bars gets a little extra crunch from toffee bits and pecans. You can leave the bars to set at room temperature or place in the refrigerator until the chocolate firms up.

Directions

- 1 Preheat oven to 375 degrees. Line a 9-by-13-inch baking pan with foil; extend foil over edges of pan. Set aside. *Spray the foil too.*
- 2 In a large mixing bowl, beat butter with an electric mixer on medium to high for 30 seconds. Add brown sugar, eggs and vanilla. Beat until combined, scraping sides of bowl. Beat in flour and salt until combined.
- 3 Spread dough evenly into bottom of prepared pan. Bake for 25 to 30 minutes or until golden brown. Remove from oven and immediately place chocolate bars on top; let stand for 2 minutes or until chocolate is melting. Spread melted chocolate over bars. Top with pecans and toffee pieces. Let stand until chocolate sets. Cut into bars.

Hy-vee Culinary Expert Tip:

To toast nuts, spread in a shallow pan and place in a 350°F oven for 5 to 10 minutes, shaking the pan once or twice.

Hy-Vee Test Kitchen.

Ingredients

- 1 c. Hy-Vee unsalted butter, softened
- 1 ½ c. Hy-Vee brown sugar, packed
- 2 Hy-Vee large eggs
- 1 tsp. Hy-Vee vanilla extract
- 2 c. Hy-Vee all-purpose flour
- ¼ tsp. Hy-Vee salt
- 6 (1.55-oz. each) milk chocolate candy bars
- ¾ c. toasted pecans, chopped (didn't use)
- ¾ c. toffee pieces

Recipe Source:

Hy-Vee Seasons Holiday 2014.

Nutrition facts

260 Calories per serving

1 bar

Total Fat: 15g

Saturated Fat: 6g

Trans Fat: 0g

Cholesterol: 30g