

SWEET CHOCOLATE TOFFEE DELIGHTS

(4) 1 oz sqs. Unsweetened baking
chocolate
1 c butter

Melt together in the top of a double
boiler; stir until smooth. Remove from
heat let cool 5 minutes.

Pour this into a large mixing bowl and
blend in:

2c. sugar
1 t vanilla
4 eggs
1 ½ c flour
½ t salt

Pour half the batter into a greased
9 x 13 baking pan.

Filling:

16 oz cream cheese, softened
½ c sugar
1 t vanilla

Blend together and fold in 1 c milk
chocolate toffee bits. Spread on top of
batter.

Pour remaining batter over the top of the
filling. Sprinkle 1 c milk chocolate toffee
bits over the top.

Bake at 350° for 45-50 minutes or until a
wooden pick inserted in center comes
out clean. Cool completely in pan on a
wire rack. Cut into bars.

