

CHEWY TOFFEE ALMOND BARS

1 c butter
½ c sugar
2 c flour
8 oz (1 1/3 c.) Toffee bites
(Heath Bits 'o Brickle)
¾ c light corn syrup
1 c sliced almonds – divided in half
¾ c sweetened flaked coconut
– divided ½ & ¼

Grease sides of 9 x 13 pan. Heat oven to 350°.

Beat butter and sugar until fluffy. Gradually add flour, beating until well blended. Press dough evenly in prepared pan.

Bake 15 – 20 minutes or until edges are lightly browned. Meanwhile, combine toffee bits and corn syrup in medium saucepan. Cook over medium heat, stirring constantly, until toffee is melted (about 10-12 minutes). Stir in ½ c almonds and 1/c coconut. Spread toffee mixture to within ¼" of edges of crust. Sprinkle remaining almonds and coconut over top.

Bake an additional 15 minutes or until bubbly. Cool completely in pan on wire rack. Cut into bars.



Material Rewards