

Toffee Bars

makes 2-3 dozen bars.

- 1 cup unsalted butter, softened**
- 1 cup light brown sugar**
- 1 farm fresh egg yolk,
at room temperature**
- 2 cups unbleached flour**
- 1 cup semi-sweet chocolate chips**
- ½ cup chopped nuts of your choice (optional)**

Preheat oven to 350 degrees F. Grease a 9x13 baking pan. Non-stick or aluminum is better but glass can work. In bowl, cream together soft butter, brown sugar and egg yolk. Stir in flour and mix well. Spread dough evenly in pan. Bake for 15 minutes or until light golden. Cover the top immediately with the chocolate chips. When the chocolate is glossy and melted, spread it evenly with a knife and sprinkle with nuts if desired. Score and cut while warm.

