

# See's CANDIES®

## Chocolate Toffee-ettes® Cookie Bars



**Makes 24 bars**

### Ingredients

- 1 cup butter, softened
- 1 cup brown sugar
- 1 egg
- 1 cup flour (or gluten-free baking flour)
- 2 tsp vanilla extract
- 1 bag See's Candies Semi-Sweet Chocolate Chips
- 1/2 cup crushed Toffee-ettes®

### Instructions

1. Preheat oven to 325 degrees.
2. Mix together melted butter, brown sugar, and egg until light and fluffy.
3. Add in the flour and vanilla. Mix well until combined.
4. Pour into half sheet pan or baking dish. Spread out the cookie dough evenly.
5. Bake for about 20-25 minutes at 325 until the edges are golden.
6. Remove from oven and sprinkle See's Candies Semi-Sweet Chocolate Chips evenly over the bars.
7. Turn off the oven. Put them back in the oven (while off) for a few minutes or until the chocolate is shiny.
8. Chop up See's Candies Toffee-ettes®. Remove pan from oven and gently spread the melted See's Semi-Sweet Chocolate Chips into an even layer.
9. Sprinkle with chopped up See's Candies Toffee-ettes® and put in the fridge to cool or the freezer if you really can't wait...
10. Let the chocolate set before slicing into bars.
11. Enjoy!