



Almond Toffee Bars

Ingredients:

- 1 ½ cups flour
- ½ cup powdered sugar
- ¾ cup cold butter
- 1 (14-ounce) can sweetened condensed milk
- 6 Heath Bars - cut into small pieces
- 1 large egg, beaten
- 1 teaspoon almond extract
- 1 cup slivered almonds - optional

Instructions:

1. Preheat oven to 350°. Combine flour, sugar in a medium bowl. Cut in butter (I use a pastry cutter) until mixture resembles coarse crumbs. Press firmly into bottom of ungreased 9×13” baking pan. Bake for 15 minutes.
2. Stir sweetened condensed milk, egg, and almond extract in a large bowl. Mix well. Stir in broken Heath Bars and slivered almonds (or sprinkle almonds on top). Spread over hot, partially baked crust, and continue baking 23-27 minutes, or until golden brown. Cool completely and cut into squares. Yields 2-3 dozen bars.

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