

Chocolate Toffee Bars

Preparation Time: 15 minutes

Start to Finish Time: 55 minutes

1 cup (2 sticks) butter or margarine, softened, divided

1 cup firmly packed brown sugar, divided

1 egg yolk

1 1/2 cups flour

1/4 teaspoon salt

1/2 cup Karo light or dark corn syrup

1/4 cup heavy cream

1 teaspoon vanilla

1 pkg (8 squares) Semi-sweet baking chocolate, chopped

1 cup pecans or walnuts, chopped and toasted

Preheat oven to 350 degrees. Line 13x9-inch baking pan with foil; lightly grease foil.

Beat 3/4 cup of the butter and 3/4 cup of brown sugar in large bowl with electric mixer on medium speed until light and fluffy. Add egg yolk, beat well. Beat in flour and salt until well mixed. Press mixture into bottom of prepared pan.

Bake 16 to 18 minutes or until golden brown. Cool slightly on wire rack.

Mix remaining 1/4 cup butter, 1/4 cup brown sugar, corn syrup, heavy cream and vanilla in large microwaveable bowl until well blended. Microwave on HIGH for 4 minutes, stirring halfway through heating time. Spread evenly over crust in pan.

Bake 18 to 20 minutes or until set. Sprinkle top with chopped chocolate. bake 1 to 2 minutes longer or until chocolate is melted. Smooth surface evenly with spatula. Sprinkle with pecans. Cool completely on wire rack.

Refrigerate 30 minutes or until chocolate is firm. Cut into bars or diamond shapes to serve. Store in a tightly covered container.

Yield: 36 bars

Per Serving (excluding unknown items): 2600 Calories; 121g Fat (41.4% calories from fat); 24g Protein; 360g Carbohydrate; 5g Dietary Fiber; 543mg Cholesterol; 1589mg Sodium. Exchanges: 9 1/2 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 23 1/2 Fat; 14 Other Carbohydrates.