

## TOFFEE BARS

(A recipe from the [Silver Palate Cookbook](#))

- 250g (1 cup) unsalted butter
- 210g (1 cup) brown sugar
- 1 large (59g) egg yolk
- 300g (2 cups) plain (AP) flour
- 1 teaspoon vanilla extract (I used homemade)
- 340g (12oz) dark chocolate chips (I used Callebaut 811 54%)
- 90g (1 cup) toasted flaked almonds (original recipe specified coarsely chopped walnuts or pecans)



1. Preheat oven to 175C/350F or 160C/320F with fan. Grease a 23cm x 30cm (9" x 12") baking pan, or line it with parchment paper. Don't worry too much about the pan size - mine was an inch longer (13") than the recipe recommended, and it was still fine.
2. In a large mixing bowl, cream the butter and sugar together. Add the egg yolk and vanilla, and mix well. Finally, beat in the flour until well combined.
3. Spread the batter into the prepared baking pan and bake for 25 minutes.
4. Remove the pan, sprinkle the chocolate chips evenly over the top, then return the pan to the oven for a further 3 to 4 minutes.
5. Remove the pan from the oven and spread the melted chocolate evenly with a spatula. Scatter the nuts over the surface, and allow to cool *completely* in the pan (be patient!) before cutting.

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