

**CRISP TOFFEE BARS**

Yield 100

Portion 2 Bars

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
223 cal	21 g	4 g	14 g	26 mg	102 mg	27 mg

**Ingredient**

BUTTER  
 SUGAR,BROWN,PACKED  
 EXTRACT,VANILLA  
 FLOUR,WHEAT,GENERAL PURPOSE  
 CHOCOLATE,COOKING CHIPS,SEMISWEET  
 NUTS,UNSALTED,CHOPPED,COARSELY

**Weight**

2-1/2 lbs  
 1-1/8 lbs  
 7/8 oz  
 3-1/3 lbs  
 1-1/2 lbs  
 1-1/4 lbs

**Measure**

1 qts 1 cup  
 3-3/8 cup  
 2 tbsp  
 3 qts  
 1 qts  
 1 qts

**Issue****Method**

- 1 Place butter or margarine in mixer bowl; cream at medium speed for 5 minutes. Add brown sugar and vanilla; continue to beat for 5 minutes or until light and fluffy.
- 2 Add flour to mixture. Mix 1 minute at low speed or until thoroughly blended. Mixture will be stiff.
- 3 Fold chips and nuts into mixture.
- 4 Spread 2-3/4 quarts mixture into each ungreased pan. Press mixture evenly into pans.
- 5 Bake at 350 F. for 25 minutes or until lightly browned.
- 6 Cut 6 by 18 while still warm. When cool, remove from pans.