



## Terrific Toffee Bars

READY IN



70 min.

SERVINGS



48

CALORIES



92 kcal

DESSERT

### Ingredients

- 1 cup brown sugar packed
- 1 cup butter softened
- 1 large egg yolk
- 2 cups flour all-purpose
- 0.7 cup milk chocolate chips
- 0.3 teaspoon salt
- 1 teaspoon vanilla extract
- 0.5 cup walnuts chopped

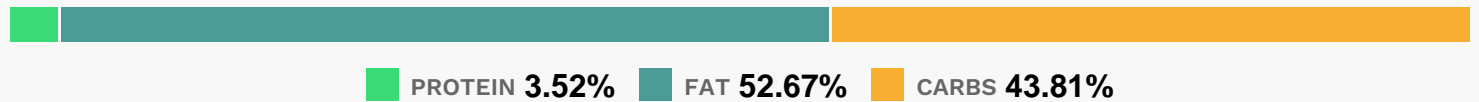
## Equipment

- bowl
- frying pan
- oven
- wire rack
- baking pan

## Directions

- Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13-inch baking dish.
- Beat butter, brown sugar, vanilla extract, and egg yolk in a large bowl; stir in flour and salt. Press dough into prepared baking dish.
- Bake in preheated oven until crust is light brown, 25 to 30 minutes.
- Immediately sprinkle chocolate chips over hot crust.
- Let stand until soft, about 5 minutes, and spread evenly; sprinkle with nuts. Cool pan on wire rack for 30 minutes.

## Nutrition Facts



## Properties

Glycemic Index:3.02, Glycemic Load:2.89, Inflammation Score:-1, Nutrition Score:1.313913035166%

## Flavonoids

Cyanidin: 0.03mg, Cyanidin: 0.03mg, Cyanidin: 0.03mg, Cyanidin: 0.03mg

## Nutrients (% of daily need)

Calories: 92.13kcal (4.61%), Fat: 5.49g (8.44%), Saturated Fat: 2.99g (18.71%), Carbohydrates: 10.27g (3.42%), Net Carbohydrates: 10.05g (3.65%), Sugar: 5.94g (6.6%), Cholesterol: 13.99mg (4.66%), Sodium: 44.11mg (1.92%), Alcohol: 0.03g (100%), Alcohol %: 0.19% (100%), Protein: 0.83g (1.65%), Manganese: 0.08mg (4.02%), Vitamin B1: 0.05mg (3.06%), Selenium: 2.13µg (3.04%), Folate: 11.43µg (2.86%), Vitamin A: 123.53IU (2.47%), Vitamin B2: 0.03mg (1.83%), Iron: 0.32mg (1.78%), Vitamin B3: 0.33mg (1.64%), Copper: 0.03mg (1.47%), Phosphorus: 12.55mg (1.25%)