TOFFEE TEMPTATION BARS

Yoke's FRESH MARKET

INGREDIENTS FOR 12 SERVINGS

Amontillado Sherry

Barrel Aged Stout

1 Cup Butter, Softened
1 Cup Brown Sugar, Lightly Packed
1 Egg Yolk
1 Teaspoon Vanilla
2 Cups Flour
¼ Teaspoon Salt
2 Cups Semi-Sweet Chocolate Chips
2 Heath® Toffee Bars, Crushed

PREPARATION

Preheat oven to 350°.

Mix together all ingredients excluding the chocolate chips and toffee bar pieces. Press mixture into the bottom of a greased 13x9 pan. Bake for 25 minutes. When time has elapsed, remove from oven and pour chocolate chips over the hot toffee bars immediately. Spread with a spatula once the chocolate chips have melted and sprinkle with the broken Heath® toffee bar pieces. Cool and serve.