

## BARS – TOFFEE PECAN BARS

GOOD

2 cups all-purpose flour

1/2 cup confectioners' sugar

1 cup cold butter or margarine

1 egg

1 can (14 oz) sweetened condensed milk

1 teaspoon vanilla extract

1 package English toffee bits (10 oz) or almond brickle chips (7-1/2 oz)

1 cup chopped pecans

1. In a bowl, combine the flour and sugar; cut in butter until the mixture is crumbly.

Press into a greased 13x9x2" baking pan.

Bake at 350 degrees for 15 minutes.

2. In a bowl, combine the egg, milk and vanilla; mix well. Fold in toffee bits and pecans. Spoon over crust. Bake for 25 minutes or until golden brown. Chill until firm before cutting. Yield: 3 dozen.