



Solid equipment. Sound advice.



N50 MIXER RECIPES

TOFFEE BARS

- 1 1/3 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 2 eggs, room temperature
- 1/2 cup granulated sugar
- 1/2 cup brown sugar, firmly packed
- 1/3 cup butter or margarine, melted
- 1 teaspoon vanilla
- 1/4 teaspoon almond extract
- 1 1/3 cups toffee bits

Preheat oven to 350°F. Grease 8-inch square glass baking dish with pan spray.

Combine flour, baking powder and salt in a bowl.

Attach mixer bowl and flat beater, beat eggs well on speed 2 for 2 minutes.

Add the granulated and brown sugar and beat until thick and creamy. Incorporate on speed 1 then switch to speed 2 for 2 minutes.

Add melted butter, vanilla and almond extract.

Gradually stir in the flour mixture until all ingredients are thoroughly mixed. On speed 1 until incorporated, then move to speed 2 for one minute.

Fold in 2/3 cup of the toffee pieces and mix with a wooden spoon.

Pour batter into pan that has been sprayed with pan spray. Sprinkle remaining 2/3 cup toffee pieces evenly over top to cover.

Bake 30 minutes. Remove from oven and cool on wire rack. When cool, cut into squares or triangles.

Makes 9 large squares, 18 triangles.