

Chocolaty Fudgy Toffee Cookie Bars Recipe

Servings: 16

Crust Ingredients:

- 2 cup graham cracker crumbs
- 1/2 cup (1 stick) melted butter

Fudge Layer Ingredients:

- 1 (14 oz.) can sweetened condensed milk
- 1 package (12 oz.) semi-sweet chocolate morsels
- 1 tablespoon butter
- 1/2 cup toffee bits (recommend Heath Bits O Brickle Toffee Bits)

Cookie Layer Ingredients:

- 3/4 cup (1 1/2 sticks) softened butter
- 2 tablespoons milk
- 1 tablespoon vanilla extract
- 1 1/4 cup light brown sugar
- 1 large egg
- 1 3/4 cup all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 (12 oz.) milk chocolate morsels (recommend Hershey's)
- 1/2 cup toffee bits (recommend Heath Bits O Brickle Toffee Bits)

Directions:

1. Preheat oven to 350 degrees F (177 degrees C).
2. Mix melted butter with graham cracker crumbs. Press firmly into bottom of a parchment paper lined 13×9 baking pan.
3. Mix condensed milk with semi sweet morsels and butter. Heat over medium heat until smooth. Pour over crust. Sprinkle with 1/2 cup toffee bits.
4. Beat softened butter with brown sugar, milk and vanilla until smooth. Beat in egg. Add flour, salt, and baking soda.
5. Fold in milk chocolate morsels. Spread over fudge layer. Sprinkle with remaining toffee bits.
6. Bake in a 350 degree oven for about 30-35 minutes until edges puffed & top golden brown. Cookie dough will still look soft. Allow to cool completely. Cut into squares.

Source: CupcakeCircle.com

<http://cupcakecirclecom/chocolaty-fudgy-toffee-cookie-bars/>

