

Toffee Triangles

From the kitchen of:
Gail Boushey



INGREDIENTS

Layer 1:

- 3/4 c. butter
- 3/4 c. brown sugar
- 1 egg yolk
- 1 1/2 c. all-purpose flour
- 1/2 tsp salt

Layer 2:

- 1-14 oz. can sweetened condensed milk
- 2 T. butter
- 2 tsp. vanilla

Layer 3:

- 1-12 oz. pkg. semi-sweet chocolate chips
- 1 c. almond brickle pieces or toasted chopped pecans

DIRECTIONS

Layer 1:

1. Beat 3/4 c. butter and brown sugar. Add egg yolk, beat well.
2. Stir in flour and salt.
3. Press dough into 13 x 9 greased pan.
4. Bake at 350 degrees for 20 minutes or until lightly brown.

Layer 2:

1. Heat condensed milk and the 2 T butter over medium heat until bubbly, stir constantly. Cook and stir for 5 minutes more. Mixture will thicken and become smooth.
2. Stir in vanilla.
3. Spread on cookie base.
4. Bake 12-15 minutes or until top layer is golden

Layer 3:

1. Sprinkle chocolate chips on top of layer 2. Chocolate will melt. Spread evenly over top.
2. Sprinkle bars with brickle pieces.
3. Cool completely. Cover and chill until chocolate is set.