

Pecan Crunch Toffee Bars

Heather Mooty

1 stick real butter

1 stick margarine

½ cup sugar

1 ½ cups chopped pecans

Graham crackers

Line cookie sheet (with at least ½-inch lip) with graham crackers. Lightly spray cookie sheet with Pam. Melt butter, margarine, and sugar together and bring to boil. Boil for 2 minutes. Pour over graham crackers to cover. Sprinkle pecans over butter mixture. Bake at 350° for 10 minutes. Cool and break into pieces.

Coffee Crunch Bars

Stephanie Collins

2 cups all-purpose flour

½ tsp. baking powder

¼ tsp. salt

1 cup (2 sticks) + 2 Tbsp.
unsalted butter, softened

1 ¼ cups firmly packed dark
brown sugar

2 Tbsp. instant espresso
powder*

½ tsp. almond extract

1 cup semi-sweet chocolate
chips

½ cup sliced almonds

Preheat oven to 325°. Whisk first 3 ingredients together in medium bowl. Using mixer, beat butter and sugar in another bowl until blended, about 2 minutes. Add espresso powder and almond extract; beat 1 minute. Stir in flour mixture in three additions, mixing until just absorbed after each addition. Stir in chocolate chips and almonds (dough will be thick).

Turn dough onto ungreased rimmed baking sheet. Using hands, press dough into 12-inch square. Pierce all over with fork at 1-inch intervals.

Bake until edges are lightly browned and beginning to crisp, 45 to 50 minutes. Cool on sheet 1 minute. Cut into 48 bars.

Immediately transfer to rack to cool. Can be made up to 5 days in advance. Store in airtight container at room temperature.

* Instant espresso powder can be found at Italian specialty stores. You can replace with any dark roast instant coffee.