

Brickle Blondies

1 C. Butter softened

1 Egg

1 (8-oz pkg. English Toffee Bits)

3/4 C. Brown Sugar

2 1/4 C. Flour

3/4 Cup Sugar

1 tsp. baking soda

1/2 tsp. salt

Preheat oven to 350 degrees. Grease a 13 X 9 inch pan. Mix together butter, sugars and egg; stir in flour, baking soda and salt; dough will be stiff. Stir in toffee bits. Spread batter into pan. Bake for 25 minutes; let cool completely before cutting into squares.

Variation: substitute a 6 ounce package of mini chocolate chips for English Toffee bits.



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