



## Toffee Bars

- ½ Cup butter**
- 1 Cup oats**
- ½ Cup firmly packed brown sugar**
- ½ Cup unsifted flour**
- ½ Cup finely chopped walnuts**
- ¼ tsp Baking soda**
- 1 (14-ounce) Can sweetened condensed milk**
- 2 tsp Vanilla**
- 1 (6-ounce) Package chocolate chips**

**Preheat oven to 350 F. Lightly grease a 9 by 13-inch baking pan. Put the stick of butter (minus 2 Tbsp) in the pan and stick in oven until melted. Pull it out and add the oats sugar, flour, walnuts, and baking soda to the butter and stir well. Press firmly on the bottom of the pan and return to oven. Bake 10 to 15 minutes or until lightly browned.**

**While crust is baking, combine remaining Tbsp of butter and the can of sweetened condensed milk in a saucepan and cook and stir over medium heat until mixture thickens slightly (about fifteen minutes). Remove from heat and stir in vanilla. Pour over crust. Return to oven and bake 10 to 15 minutes longer or until golden brown. Remove from oven. Sprinkle chocolate chips on top while pan is still warm. Let stand one minute, for chips to start melting, and then spread over the bars to create a thick chocolate coating over the cookie bars. Cool to room temperature and then chill thoroughly. Cut into bars. Cookies can be stored in a tightly covered container at room temperature.**

**These are my daddy's favorite cookies and my mom almost always makes them at Christmas time. I don't know about the storing tip because we have never had enough left over to store, but they are a favorite dessert for company!!!**

*Katie Beth Curtis*