

Pecan Toffee Squares

A delicious alternative to brownies

Source: Pillsbury

Ingredients:

Base

- 1 box yellow cake mix (18.25 oz)
- ½ cup butter, softened
- 1 egg
- Dash salt

Filling

- 1 can sweetened condensed milk (14 oz, not evaporated)
- 1 teaspoon Goodman's Vanilla
- 1 teaspoon Goodman's Burnt Sugar (toffee)
- 1 egg, slightly beaten
- 1 package toffee bits (6 oz)
- 1 cup chopped pecans

Quantity: 13 x 9 pan

Preparation:

Heat oven to 350 degrees. Grease 13 x 9 inch pan. In a large bowl, combine cake mix and butter. Mix well with pastry blender or fork. Stir in egg to moisten. Press mixture into bottom of greased pan. Bake at 350 degrees for 7 minutes.

Meanwhile, in a medium bowl, combine all filling ingredients except toffee bits and nuts. Stir in toffee bits and nuts.

Remove base from oven. Pour filling mix evenly over warm base. Return to bake an additional 25 to 30 minutes or until filling is set. (Jiggle the pan and watch filling. If it doesn't move much, it's done.) Cool 1 hour, or until completely cooled. Cut into bars. Store in refrigerator.