

SKOR BAR RECIPE

Ingredients:

- 1 cup butter
- 1 cup light brown sugar
- 1 egg yolk
- 1 teaspoon vanilla extract
- 2 cups flour
- 1 ¼ cups Skor Toffee Bits (Chipits)
- 2 cups semi-sweet chocolate chips



Directions:

1. Preheat oven to 350 degrees Fahrenheit.
2. In large bowl, beat 1 cup softened butter with 1 cup packed brown sugar.
3. Beat in 1 egg yolk and 1 teaspoon of vanilla.
4. Stir in 2 cups flour and 1 cup Skor bits until well combined.
5. Press into a sprayed 9 x 13 inch pan (can be made on a baking sheet for thinner Skor bars).
6. Bake for 18 – 20 minutes or until golden.
7. Remove from oven and immediately sprinkle with 2 cups semi-sweet chocolate chips, spreading evenly once melted.
8. Sprinkle 1 ¼ cups Skor bits evenly over chocolate.
9. Cut into squares or triangles.
10. Enjoy!