THE J.M. SMUCKER Co

Chocolate Toffee Bites

Prep Time	Cook Time	Serves	Difficulty
20 mins	20 mins	36	N/A

Ingredients

- **Base:**
- 2 cups (500 mL) **Five Roses®** All Purpose Bleached White Flour

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- 1 cup (250 mL) brown sugar
- 1/2 cup (125 mL) butter, cold
- 1 cup (250 mL) pecans, toasted
- **Topping:**
- 1/2 cup (125 mL) brown sugar
- 2/3 cup (175 mL) butter
- 1 pkg (350 g) semi-sweet chocolate chips

Directions

Step 1:

Base: Preheat oven to 350°F (180°C). Line a 9” x 13” (3 L) baking sheet with parchment paper.

Step 2:

Mix flour, sugar and butter until mixture resembles coarse crumbs. Mixture will be very dry. Press into prepared pan. Sprinkle pecans evenly over mixture.

Step 3:

Topping: Cook butter and sugar in a small saucepan, stirring constantly until mixture begins to boil. Boil one minute. Pour over pecans.

Step 4:

Bake in preheated oven 18-20 minutes, until topping is bubbling.

Step 5:

Remove from oven and immediately sprinkle with chocolate chips. Let stand 3-5 minutes. Carefully spread to cover. Cool in refrigerator until chocolate sets. Cut into squares.

Images

