

Chocolate Toffee Bars



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Level: Easy

Prep Time: 15 minutes

Serves: About 20 bars

Cooking Time: 25 to 30 minutes



2 $\frac{1}{4}$ cups + 2 tsp. all-purpose flour, divided

1 tsp. baking soda

1 tsp. fine sea salt

1 cup white chocolate chips

1 cup semi-sweet chocolate chips

$\frac{1}{2}$ cup dark chocolate chips (or 3 oz. dark chocolate, chopped into large chunks)

5 (1.4 oz.) Heath (Milk Chocolate English Toffee Bars), chopped into large chunks

1 cup (or 2 sticks) unsalted butter, softened, plus a little more for greasing pan

1 $\frac{1}{2}$ cups light brown sugar, packed

2 tsp. pure vanilla extract

2 large eggs

Preheat oven to 375°F. Grease sides and bottom of a metal nonstick 9"x13" pan with unsalted butter. Set aside.

In a medium bowl, sift 2 $\frac{1}{4}$ cups all-purpose flour and baking soda. Add salt. Set aside.

In another medium bowl, combine the white, semi-sweet, and dark chocolate chips with the cut Heath bars. Add the remaining 2 tsp. all-purpose flour and gently mix until all of the chocolate chips and candy are lightly coated with flour. Set aside in a cool place.

In a stand mixer fitted with a paddle attachment, cream the 1 cup butter until smooth and pale yellow in color. Add the sugar, mix until combined. Add the vanilla and mix. Add the eggs and mix. Scrape down sides of the bowl with a silicone spatula. With the mixer on low speed, slowly add the flour mixture to the butter mixture and mix until all are combined.

Gently fold the chocolate chips and candy into the batter. The mixture will be very chunky. With an angled icing spatula, evenly spread the batter into the prepared pan. Bake for 25 to 30 minutes, until golden brown and a toothpick inserted into the center comes out clean. Cool completely in the pan on a wire rack for chocolate to harden. Once cooled, cut into bars with a sharp knife.