

# toffee nut squares

MAKES 5 DOZEN 1¼ X 2-INCH SQUARES

This recipe has been part of my baking repertoire for years. It was inspired by Blondies (page 218), but is a thinner version made only with brown sugar. Because I prefer to make these with light brown sugar, instead of dark brown, the cookie has a wonderful caramel flavor that complements the taste of the butter. It is essential that the brown sugar be very fresh, so this is the time to break open a new box. To retain the chewiness of the cookie, underbake them slightly.

**AT A GLANCE** PAN: 10½ × 15½ × 1-inch jelly roll pan  
PAN PREP: Well buttered  
OVEN TEMP: 350°  
BAKING TIME: 16–18 minutes  
DIFFICULTY: ●

2 cups all-purpose flour, spooned in and leveled  
½ teaspoon baking soda  
½ teaspoon salt  
⅔ cup (1⅓ sticks) unsalted butter, slightly firm  
2 cups lightly packed *very fresh* light brown sugar  
2 large eggs  
2 teaspoons pure vanilla extract  
1 cup plus 2 tablespoons medium-fine chopped walnuts, divided  
1 cup semisweet chocolate chips

1. Position the shelf in the center of the oven. Heat the oven to 350°. Butter the jelly roll pan well.
2. Strain together the flour, baking soda, and salt. Set aside.
3. In the bowl of an electric mixer on medium speed, beat the butter until lightened in color. Add the brown sugar,

about ¼ cup at a time, and beat well until light in color, about 2 minutes. Scrape down the side of the bowl as needed. Beat in the eggs one at a time, then the vanilla. Reduce the mixer speed to low and add the dry ingredients in three additions, mixing *just* to incorporate.

4. Remove the bowl from the mixer and, using a large rubber spatula, fold in 1 cup of the walnuts and the chocolate chips. Spread the mixture in the pan, smoothing the top with a small offset spatula. Sprinkle with the remaining 2 tablespoons of walnuts.

5. Bake for 16 to 18 minutes, or until the sides are lightly browned. *Do not over-bake.* A toothpick inserted in the center should still show signs of moistness. Place on a cooling rack for 1 hour, then cut into 1¼ × 2-inch bars.

**STORAGE:** Store in an airtight container, layered between strips of wax paper, for up to 5 days. These squares may be frozen.

Cookie Characteristics

Versatile

Moderate shelf life

Travel well