



### **Toffee Brown Sugar Brownies**

*Two different brown sugars add a deep toffee flavor*

5 Tablespoons unsalted butter, softened

1/2 cup packed light brown sugar

1/2 cup dark brown sugar

2 eggs

1 teaspoon vanilla extract

1 cup all-purpose flour

1 teaspoon baking powder

1/2 teaspoon salt

1/4 cup mini semi-sweet chocolate chips

1/2 cup chopped pecans

1/4 cup milk chocolate toffee pieces

Topping:

1/3 cup milk chocolate toffee pieces

1/2 cup mini semi-sweet chocolate chips

Preheat oven to 350 degrees F. Foil line 9-inch square pan for easier removal of brownies; grease foil lined pan.

In mixing bowl, cream butter, light and dark brown sugar; add eggs and vanilla.

In medium sized bowl, combine flour, baking powder, and salt. Mix into creamed ingredients; stir in mini chips, chopped pecans, and toffee pieces.

Spoon into prepared baking pan. Bake in 350-degree F oven for about 25 minutes or tests done.

Remove from oven; sprinkle the top with chocolate toffee pieces and chocolate chips; let melt; swirl lightly over brownies. Loosen sides of brownies; let cool on wire rack.

Remove brownies from baking pan using foil for easier removal; discard foil. With a sharp knife, cut brownies into squares. Yield: about 16 to 20

**About the Recipe:** Brownie bars are always a popular choice for a quick and delicious dessert snack. Adding two different kinds of brown sugar creates a rich and complex flavor. These chewy brownies have a delightful toffee flavor combined with milk chocolate and bits of semi-sweet chocolate.