

TOFFEE-TOPPED BARS

2 cups firmly packed brown sugar
2 cups all-purpose flour
½ cup (one stick) butter or margarine, softened
1 teaspoon of baking powder
½ teaspoon of salt
1 teaspoon of vanilla extract
1 cup of milk
1 egg
1 cup of semi-sweet chocolate chips
½ cup of chopped walnuts
¼ cup of unsweetened flaked coconut (optional)

Preheat oven to 350 degrees. Lightly grease a 13" X 9" baking pan; set aside.

In a large mixing-bowl, mix together the brown sugar and flour

Using a pastry cutter or two knives, cut in the butter until mixture resembles coarse crumbs. Remove 1 cup of mixture and set aside.

To mixture in large bowl, add baking powder and salt. Using a fork, lightly beat in vanilla, milk, and egg.

Continue beating until a smooth batter forms. Pour batter into prepared baking pan.

In a small bowl, combine the chocolate chips and walnuts. Fold in the coconut (optional).

Sprinkle reserved crumb mixture over top of batter in pan. Sprinkle with the chocolate chips and walnuts.

Using a long flat spatula, spread topping evenly over the top of the batter in pan.

Bake bars for 35 minutes, or until a skewer inserted in center comes out clean.

Transfer pan to a wire rack. Cool bars in pan completely before slicing.

Using a serrated knife, cut into 24 bars. Store in an airtight container for up to five days.