Pecan Toffee Squares

Makes 24

2 ½ C Flour

½ C Confectioner’s Sugar

1 C + 2 T Butter

1 ½ C + 2 T Sweetened Condensed Milk

1 Egg

1 tsp. Vanilla Extract

1 C + 3 T Chopped Pecans

1 ½ C + 2 T Crushed Heathbars

¼ C + 2 ½ tsp Semi Sweet Chocolate Chips

1 ¾ tsp Canola Oil

1. Preheat oven to 350 degrees.
2. Grind pecans to tiny bits.
3. Grease baking pans.
4. Combine flour and powdered sugar in large bowl.
5. Cut in butter with pastry blender until crumbly.
6. Press into prepared pan and bake for 15 minutes.
7. Combine condensed milk, egg, vanilla extract, Heath Bar bits (reserving some to sprinkle on top) and pecans. Pour over crust and bake 25-35 minutes or until golden brown.
8. Combine chocolate chips and oil in double boiler until chips are melted and mixture is smooth.
9. Drizzle over squares and then sprinkle with more Heath Bar bits.
10. Allow to cool then cut into squares.