

English Toffee Bars

Ingredients

- 1/2 lb margarine
- 1 cup sugar
- 1 egg yolk (save white)
- 1 tsp cinnamon

Topping

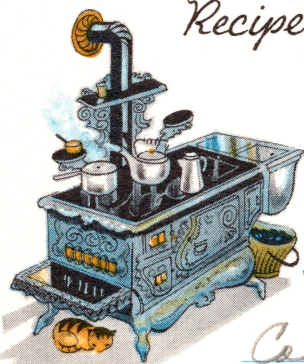
- 1 egg white, slightly beaten
- A little powdered sugar (1-2 tsp)
- Chopped nuts

Instructions

1. Mix together margarine, sugar, egg yolk, and cinnamon.
2. Spread mixture on a greased cookie sheet with hands.
3. Beat egg white slightly and add a little powdered sugar.
4. Spread egg white mixture over the top of the base layer.
5. Sprinkle with chopped nuts.
6. Bake at 325° for 25 minutes.
7. Cut into squares while bars are still warm.

Here's what's cookin' English Toffee Bars Serves

Recipe from the kitchen of



$\frac{1}{2}$ lb margarine

1 C sugar

1 egg yolk (save white)

1 tsp cinnamon

Mix together & spread on greased
Cookie sheet with hands.

Beat egg white slightly & add a little powdered
sugar. Spread over top of above & sprinkle with
chopped nuts. Bake 325° F for 25 min. Cut into
squares while bars are still warm

