

LIZ' TOFFEE SQUARES.

This quick bake is perfect for a soirée, or something to munch on mid-week. Makes roughly 12 squares. Preparing, cooking and washing-up takes about one hour. Vegetarian-friendly bake! 🟢 A PDF version of this recipe is available [here](#).

Ingredients

Ingredient	Amount
Softened Butter 🧈	8 oz, 225 g
Soft Light Brown Sugar	7 oz, 200 g
Free Range Egg Yolk 🥚	1
Vanilla Essence, Extract etc.	1 tsp, 5 ml
Sifted Plain Flour	8 oz, 225 g
Fine Table Salt 🧂	½ tsp, 2.5 ml
Quality Melted Chocolate (optional) 🍫	3 oz, 80 g

Instructions

Cream (beat together) in a stand mixer both the butter and the sugar. Then add the yolk, mix, then vanilla, mix, flour, mix, and finally the salt, mix. 🌀

In a 9 " × 13 " (or equivalent area, 117 □" or 755 cm²) metal tray, spread out the mixture evenly. Place in the top shelf in a fan oven, and cook for 15–20 minuettes at 180 °C. Half-way through cooking, turn the tray around. 🕒



The finished bake, without chocolate on top.

Once finished cooking, leave to cool to room temperature. You may now either cut the bake into squares now, or spread over the melted chocolate on top, for extra health. Enjoy!



The finished bake, with chocolate on top!



A square slice of the finished bake.

Notes

To melt the chocolate, you have two options. The best way is to put the chocolate in a bowl and microwave it in short 30 second bursts, thoroughly beating the chocolate each time so it does not curdle. This method should take two minutes tops. 🍫

The other way is for those without a microwave (I feel your pain), as it is more involved. Check out the BBC's article on how to indirectly melt chocolate in a saucepan. [Click here for the link.](#)

If you do not know what to do with the left-over egg white, know that they are the key ingredient to make a meringue! All you need to have is caster sugar and an electric whisk. (I have managed to hand-whisk a meringue batter to stiff peaks; trust me, it's not worth it!)

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