

Chocolate Toffee Blondies

- 1 2/3 cups flour
- ¾ tsp baking soda
- ½ tsp salt
- ¾ cup butter, at room temperature
- 1 cup plus 2 tbsp brown sugar
- 1 egg
- 1 ½ tsp vanilla extract
- 2/3 cup semi-sweet chocolate chips
- ½ cup toffee bits

Preheat oven to 350° and line a 9x13 inch pan with parchment paper.

In a medium bowl, whisk together flour, baking soda and salt.

In a large bowl, beat butter and brown sugar on medium speed until pale and fluffy. Beat in egg and vanilla until combined.

Reduce speed to low and gradually add flour mixture. Beat just until incorporated. Fold in chocolate chips and toffee bits.

Scrape batter into prepared pan and press dough evenly across bottom.

Bake for 18-20 minutes, or until edges are golden and a toothpick inserted in the center comes out with a few crumbs attached.

Cool before cutting.