



beth dooley's kitchen



**Forever  
Green**



# Kernza® Toffee Bars

Recipe developed by Beth Dooley

<b>1 stick (1/2 cup) unsalted butter, softened</b>	<b>1/4 teaspoon salt</b>
<b>1/2 cup packed light brown sugar</b>	<b>1/2 cup semi-sweet chocolate chips</b>
<b>1 teaspoon vanilla</b>	<b>1/2 cup toasted, chopped hazelnuts, optional</b>
<b>1 egg yolk</b>	
<b>1 cup Kernza flour</b>	

- Preheat the oven to 350 degrees F.
- In a large bowl, beat together the butter, sugar, vanilla and egg yolk. Stir in the flour and salt to make a stiff dough. Press the dough into an ungreased 9-inch square pan.
- Bake the bars until the crust begins to brown, about 20 to 25 minutes. Remove and immediately sprinkle the chocolate chips on the hot crust. Let stand until the chocolate is soft. Using a spatula or wide knife, spread the softened chocolate over the crust to make a smooth layer. Scatter the nuts over the top.
- Set the pan on a wire rack and allow to cool for about 15 minutes before cutting into squares.

Makes 16 bars