

Bakerlady



Graham O Toffee Candy

- 15 whole graham crackers (rectangles)
- 1 1/2 cups old fashioned rolled oats
- 3/4 cup granulated sugar
- 3/4 cup packed brown sugar
- 3 tablespoons all-purpose flour
- 2/3 cup butter, melted
- 1 egg, lightly beaten
- 1 teaspoon vanilla
- 1 12 ounce package semisweet chocolate pieces
- 1/2 cup whole almonds, coarsely chopped
- 1/2 cup heath bar toffee chips

Preheat oven to 350 degrees F. Line a 15x10x1-inch baking pan (jelly roll pan) with foil, extending foil beyond edges of pan. Arrange whole graham crackers in a single layer in prepared pan. In a large bowl combine the oats, sugars, and flour. Stir in melted butter, egg, and vanilla until well combined. Spoon over graham crackers and spread evenly to edges of pan to cover graham crackers.

Bake for 20 to 25 minutes or until oat mixture bubbles and is lightly browned on top. Remove from oven and sprinkle with chocolate pieces. Return to oven for 1 minute. Spread melted chocolate over top to cover. Evenly sprinkle with almonds & toffee chips. Cool in pan on a wire rack. Use foil to lift from pan. Remove foil. Cut or break into bars. Makes 30 bars.

