

Cherry Almond Toffee Bars

From Patty Noftz

1 & 1/2 cups flour
1/2 cup powdered sugar
3/4 cup cold butter

14 oz. can sweetened condensed milk
1 beaten egg
1 teaspoon vanilla extract
1 cup sliced almonds
6 oz. package of toffee chips
1 cup chopped dried cherries

Preheat oven to 350 degrees
Mix flour & powdered sugar in a medium bowl till blended.
Cut in butter with a pastry blender, till crumbly.
Press mixture firmly onto the bottom of an ungreased 9 x 13 pan.
Bake 15 minutes. Remove from oven.

Mix sweetened condensed milk, egg & vanilla in a large bowl, till blended.
Stir in almonds, toffee chips & cherry pieces.
Spoon mixture over partially baked crust & spread evenly.
Bake 25 minutes or till golden.
Remove from oven & cool in the pan, on a wire rack.
Cut in bars.