

## Kate Narita



Her favorites:

Book The Lion, the Witch and the Wardrobe

Music Appalachian Spring

Activity hiking

Color fuchsia - favorite plant, too !!

## Grandma Annweiler's Toffee Squares

### Crust Ingredients

- 1 cup of butter
- 1 cup of brown sugar
- 1 egg yolk
- 1 teaspoon of vanilla
- 2 cups of flour

### Topping Ingredient

-one 12 oz. bag of semi-sweet chocolate chips  
(milk chocolate doesn't work)

**Crust:** Mix crust ingredients together and press onto the bottom of small (11 x 14) cookie sheet (jelly roll pan). Bake at 350 degrees for about twenty minutes. Cookie will be soft to the touch.

**Topping:** Sprinkle chocolate chips onto crust and pop into the oven for four minutes. Take out the pan and use a spatula to spread the melted chocolate. Cut squares while still warm. Then, refrigerate to solidify chocolate.

