

Caramel 'N Chocolate Pecan Bars.

Prep time: 15 minutes Baking time 18 to 22 minutes Yield: 36 Bars

Crust: 2 cups all-purpose flour
1 cup firmly packed brown sugar
½ cup Salted softened butter
1 cup pecan halves

Caramel Layer: 2/3 cup salted butter
½ cup firmly packed brown sugar

Chocolate: 1 cup real semi-sweet chocolate chips

Heat oven to 350 degrees. Combine all CRUST Ingredients (**EXCEPT pecans**) in a large bowl. Beat at medium speed until mixture resembles fine crumbs. Press onto bottom of ungreased 13x9-inch backing pan. Spread pecans evenly over unbaked crust.

CHOCOLATE-ALMOND SPICE COOKIES

Don't skip toasting the almond flour; it gives the cookies a fuller, deeper flavor. But don't forget to allow the almond flour to cool after toasting; if the flour is too hot when the egg whites are added, the whites will cook. Take care not to overbake the cookies or they will become tough.

3/4 teaspoon ground cinnamon
1/2 teaspoon ground ginger
250 grams (2½ cups) blanched almond flour
26 grams (¼ cup) cocoa powder
4 egg large whites, lightly beaten
5 ounces bittersweet chocolate, finely chopped

1/2 teaspoon ground cardamom
54 grams (¼ cup) plus 285 grams
(1⅓ cups) white sugar

½ teaspoon table salt
1 1/2 teaspoons vanilla extract

Heat the oven to 375°F with racks in the upper- and lower-middle positions. Line 2 baking sheets with kitchen parchment. In a small bowl, stir together the cinnamon, cardamom and ginger. Measure ¼ teaspoon of the spice mixture into another small bowl, stir in the 54 grams (¼ cup) sugar and set aside.

SPARKLING BUTTER TOFFEE COOKIES

A favorite crisp, but chewy, butter cookie studded with toffee pieces.

Prep time: 30 minutes Baking time 9 minutes Yield 5 dozen

Cookie ingredients:

1 cup sugar	1 ½ teaspoons baking powder
¾ cup soften butter	¼ teaspoon baking soda
1 egg	½ cup English or Almond toffee bits
1 teaspoon vanilla	
2 cups all-purpose flour	Sugar for coating cookies

Heat oven to 350 degrees. Combine sugar, butter, egg, & vanilla in large bowl. Beat at medium speed, scrapping bowl often, until creamy. Add flour, baking powder and baking soda; reduce speed to low. Beat until well mixed. Stir in toffee bits by hand.

Combine 2/3 cup butter & ½ cup brown sugar in 1–quart saucepan. Cook over medium heat, stirring constantly, 1 minute. Pour mixture evenly over pecans and crust.

Bake for 18 to 22 minutes or until entire caramel layer is bubbly. (DO NOT OVERBAKE). Remove from oven. Immediately sprinkle with chips: allow to melt slightly. Swirl melted chips over bars leaving some whole for marbled effect. Cool Completely. Cut into bars.
Makes 36 bars

Tip you can also use a mixture of your favorite nuts or flavored baking chips for variety in these bars.

In a 12-inch skillet over medium, combine the almond flour and remaining spice mixture. Cook, stirring frequently and breaking up any lumps, until fragrant and lightly browned, 5 to 7 minutes. Transfer to a large bowl and let cool until barely warm to the touch, 15 to 20 minutes.

To the almond flour mixture, whisk in the remaining 285 grams (1⅓ cups) sugar, the cocoa and salt. Use a spatula to stir in the egg whites and vanilla until evenly moistened. Stir in the chocolate. The dough will be sticky. **Make each cookie about 20 grams**

Using two soup spoons, drop a few 2-tablespoon portions of dough into the spiced sugar, then gently roll to coat evenly. Arrange the sugar-coated balls on the prepared baking sheets about 2 inches apart. Repeat with the remaining dough.

Bake until the cookies have cracks in their surfaces and a toothpick inserted into a cookie at the center of the baking sheets comes out with few crumbs attached, 12 to 15 minutes, switching and rotating the sheets halfway through. Let the cookies cool on the baking sheets for 5 minutes, then transfer to a rack to cool completely.

Shape dough into 1–inch balls. Roll in sugar. Place 2 inches apart onto an ungreased cookie sheet. Flatten each with bottom of a glass to 1 ½–inch circles. (If glass sticks, dip glass in sugar.)

Bake for 9 to 11 minutes or until edges are just lightly browned
(DO NOT OVERBAKE.)

Sprinkle with sugar while warm. COOL completely...

TIP: Cookies may also be flattened with a fork in a criss–cross pattern.