

Scotch Toffee Bars

Makes 3 dozen small bars

2 cups quick or old fashioned oats

1/2 cup firmly packed brown sugar

1/4 cup dark corn syrup

1/2 teaspoon salt

1 1/2 teaspoon vanilla

Topping

One 6 ounce package semi sweet chocolate pieces (chips), melted, and 1/4 cup chopped nuts

Pour butter over oats, mix thoroughly. Add sugar, syrup, salt and vanilla, blending well. Pack firmly into a greased 7 x 11" pan.

Bake in very hot preheated oven (450) about 12 minutes. Cool thoroughly. Loosen edges and turn out of pan. Spread with melted chocolate. Sprinkle with nutmeats. Chill; cut in bars. Store in refrigerator.