Cookie Brittle

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1 cup (2 sticks) unsalted butter, room temperature
1 ½ teaspoons pure vanilla extract
1 teaspoon salt
2 cups all-purpose flour
1 cup sugar
3 (7.8 oz) packages toffee candy bars, chopped fine
½ cup almonds, chopped (optional)

Preheat oven to 375 degrees. Combine butter, vanilla and salt in medium bowl and beat with electric mixer until fluffy. Add flour, sugar, chopped toffee candy, and almonds if desired. Blend well. Press mixture into 15 x 11 inch cookie sheet with sides. Cover with waxed paper and flatten with rolling pin to edge of pan. Discard paper. Bake until golden brown, about 25 minutes. While still hot, cut into diamonds or squares. Cool completely. Drizzle with chocolate if desired.