

Espresso Layer Bars

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Ingredients:

3/4 stick butter, melted
1 1/4 cups chocolate graham cracker crumbs
1/2 cup toffee baking chips
1/2 cup macadamia nuts, chopped
1 cup espresso baking chips
1 cup white chocolate chips
1 can sweetened condensed milk.

Directions:

- *Preheat oven to 350 degrees. Grease a 9 X 13 baking dish.
- *Mix together the melted butter and the chocolate graham cracker crumbs. Press into the bottom of the prepared dish.
- *Layer the toffee baking chips over the crust, then continue to layer the ingredients, the macadamia nuts, then the espresso baking chips, then the white chocolate chips.
- *Drizzle the sweetened condensed milk over the top. Bake for 25 to 30 minutes, until the edges are browned and the center is bubbly hot.
- *Cool. Run a knife around the edges and slice into 24 bars.