

# Great-Grandma's Toffee Cookies

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Ingredients	
1 cup	Butter, softened
1 cup	Brown sugar
1 large	Egg, separated
2 cups	All-purpose flour
2 tablespoons	Cinnamon
1 teaspoon	Vanilla
	Whole Almonds

Preheat oven to 350° F.

1. Cream butter and sugar until light and fluffy, then add egg yolk and vanilla, mixing well to incorporate.
2. Blend in flour and cinnamon a little at a time.
3. Pat out mixture about 1/4" thick into a greased 9 x 13" pan. Brush with egg white. Mark into squares. Place one whole almond in the center of each marked square.
4. Bake bars at 350° F for about 25 minutes, turning the pan half way through the baking time.
5. At the end of baking time, remove from oven. Allow to cool for 5 minutes, then cut the bars at the marked places. Now allow to cool completely before removing from the pan.

Notes: My great-grandmother used to make these and taught my Mom how to make them. Why they're called "toffee" I have no idea – I just know they're delicious and incredibly habit forming. Mom always made them for Thanksgiving and Christmas. The smell of them brings a flood of wonderful, warm memories!