Toffee Squares

1 1/2 cups flour

1/2 teaspoon salt

10 Tablespoons butter

1/3 cup brown sugar

1/3 cup powdered sugar

1/2 cup plain toffee bits

1 cup mini chocolate chips

3/4 cup chopped almonds

Line 9x13 pan with 2 sheets of foil perpendicular to each other. Spray with cooking spray.

​Beat butter, brown sugar and powdered sugar together until light and fluffy.

Add flour in 3 additions until sandy consistency.

Add 1/4 cup toffee bits. ​

Press dough into prepared pan. Bake 20 minutes at 350.

Remove crust from oven and sprinkle with chocolate chips.

Let sit 5 minutes.

Spread evenly over crust.

Sprinkle almonds over chocolate.

Sprinkle with remaining toffee bits and let sit at room temperature 3 hours. ​

Cut into squares and serve.