



### Toffee-ette® Cake

#### Ingredients:

- 2 cups flour
- 2 cups brown sugar
- 1/2 cup butter
- 1 egg
- 1 cup milk
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1/2 lb. [See's Toffee-ettes®](#)



#### Directions:

Cut together flour, brown sugar, and butter. Set aside 1 cup of crumbs for topping.

Combine remaining crumb mixture with the egg, milk, baking soda, and salt. Mix well by hand. Batter will not be smooth. Pour into greased and floured 9" x 13" pan.

Top with crumb mixture and about 1/2 pound of crushed [See's Toffee-ettes](#) (to crush, place in plastic bag and hit with a hammer). Bake at 350 degrees F for 45-50 minutes.

Source: See's Website