

6-Ingredient Toffee Bars with Cake Mix and Chocolate

Some desserts are delicious. Some are easy.



OVEN
350°F

TIME
30 min

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INGREDIENTS

- 1 box yellow cake mix
- $\frac{1}{2}$ cup unsalted butter, melted ?
- 1 large egg ?
- 1 cup toffee bits (like Heath or Skor) ?
- 1 can (14 oz) sweetened condensed milk ?
- 1 cup semi-sweet chocolate chips ?
- 1 tsp vanilla extract ?

Directions:

1. Prep the Pan:
2. Make the Dough Base:
3. Layer It Up:
4. Make the Gooey Chocolate Filling:
5. Crumble & Bake:
6. Cool & Slice:

Tips for Success:

Use parchment paper: It makes lifting and slicing a breeze.

Cool completely: These bars set as they cool, so don't rush the process.

Use a serrated knife: It cuts through the chewy toffee better.

Chop toffee bits for extra spreadability if you're using full candy bars.

Serving Suggestions & Pairings:

A glass of cold milk

Hot coffee or espresso

Or a refreshing drink like this [Pumpkin Delight](#)

Dessert for a seasonal duo

[No-Bake Oreo Cream Pie](#)

[Copycat Neiman Marcus Cookies](#)

[Easy Coconut Macaroons](#)

[Chocolate Chip Cookie Dough Brownie Bombs](#)

Storage & Leftovers:

Room Temp: Store in an airtight container for up to 3 days.

Fridge: Keeps well for up to 1 week (slightly firmer texture).

Freezer: Freeze in a single layer for up to 2 months. Thaw at room temp.

More Recipes You'll Love:

[This Pumpkin Delight Dessert](#)

[Copycat Neiman Marcus Chocolate Chip Cookies](#)

Final Thoughts:

DIRECTIONS

- 1.** **Prep the Pan:** Preheat your oven to 350°F (175°C). Grease a 9x13-inch baking pan or line with parchment for easy cleanup.
- 2.** **Make the Dough Base:** In a large bowl, mix the cake mix, melted butter, and egg until a soft dough forms. It'll be thick-almost like cookie dough.
- 3.** **Layer It Up:** Press two-thirds of the dough into the bottom of your prepared pan to form a solid base.
- 4.** Sprinkle the toffee bits evenly across this layer.
- 5.** **Make the Gooey Chocolate Filling:** In a small saucepan over low heat, combine the sweetened condensed milk, chocolate chips, and vanilla extract. Stir constantly until smooth and melted.
- 6.** Pour the chocolate mixture evenly over the toffee bits.
- 7.** **Crumble & Bake:** Crumble the remaining dough over the top in chunks. It won't cover the whole surface-and that's okay!
- 8.** Bake for 25-30 minutes, or until the top is lightly golden and the edges are bubbly.
- 9.** **Cool & Slice:** Let the bars cool completely in the pan (this step is crucial for clean slices). Once cooled, cut into squares or bars and serve.
- 10.** **Tips for Success:** Use parchment paper: It makes lifting and slicing a breeze.
- 11.** **Cool completely:** These bars set as they cool, so don't rush the process.
- 12.** Use a serrated knife: It cuts through the chewy toffee better.
- 13.** Chop toffee bits for extra spreadability if you're using full candy bars.

14. Serving Suggestions & Pairings: These are rich, so a little goes a long way. Pair with:
15. A glass of cold milk
16. Hot coffee or espresso
17. Or a refreshing drink like this : Pumpkin Delight Dessert for a seasonal duo
18. Hosting a dessert table? Add crowd-pleasers like:
19. No-Bake : Oreo Cream Pie
20. Copycat : Neiman Marcus Cookies
21. Easy : Coconut Macaroons
22. Chocolate : Chip Cookie Dough Brownie Bombs
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TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/6-ingredient-toffee-bars-with-cake-mix-and-chocolate/>