

Connie Bars (Hazelnut and Chocolate Caramel Bars)

Adapted from [One Girl Cookies](#) in Brooklyn, New York (212.675.4996)

Dave Crofton was generous enough to provide the bakery's recipe. Below, I've written his instructions and incorporated some of my own advice.

Yields 15 large (3x3) bars or 30 more reasonably-sized bars

1-1/2 cups (6 ounces) hazelnuts
3 sticks (12 ounces) butter, divided
1 cup (7 ounces) light brown sugar
3 cups (12-3/4 ounces all-purpose flour)
1-1/2 teaspoons salt
1 cup (11 ounces) light corn syrup
1 pound 4 ounces (20 ounces) semi-sweet chocolate chips, or chopped chocolate

Preheat the oven to 350 degrees. Toast the hazelnuts until brown and fragrant. Dave suggests 12-15 minutes, but I kept mine in a few minutes longer. I also rubbed them in a towel while still warm to shed their papery skins (which I then discarded). Chop coarsely.

Keep the oven on.

Cream 2 sticks of the butter and the brown sugar (in an electric mixer, fitted with the paddle attachment). Mix the flour and salt, and stir into the butter mixture. (I mixed on low speed until crumbly, about 2 minutes.)

Coat a 9x13 inch baking pan with nonstick spray and fit with a piece of parchment paper. Spread the crumbly crust mixture evenly in the pan and press it with your fingertips and the palm of your hand into an even layer. Bake 15 to 18 minutes, or until crust starts to turn golden. (I baked it 20 minutes and next time would bake it even a few minutes longer.) Cool.

In a medium saucepan over medium-low heat, melt the remaining stick of butter, corn syrup, and chocolate chips until melted and smooth, stirring continuously. Use caution.

Pour over crust, and smooth with an offset spatula. Sprinkle with the chopped hazelnuts. Bake 12 to 15 minutes, or until the topping is bubbly.

Cool completely, then cut into bars.