

English Butter Toffee

Ingredients:

1 cup butter (only real butter can be used in this recipe)
1 cup sugar
1/4 cup water
1 tablespoon of light corn syrup
1/2 teaspoon salt
1/2 cup chocolate chips (semi sweet, milk chocolate or bitter)
1 cup coarsely broken pecans
Yield: 1 pound

Tools:

Candy Thermometer (must have!!!)
9 x 13 inch pan
parchment paper or silicone mat
wooden spoon or silicone spatula
Good Oven mitts

Directions:

Before you begin any candy recipe you have to start by calibrating your candy thermometer. If your thermometer is off, you will burn or under cook your candy and that will be sad. Simply fill a small pot with water and bring to a boil. Place the thermometer in the water and when the mercury stops climbing, read the thermometer. If it reads "212 degrees F" it is accurate. If it doesn't read 212, than that means you have to adjust accordingly.

Line your 9 x 13 pan with parchment paper. Preheat your oven to 325 degrees. Line a cookie sheet with parchment paper and cook the nuts in the oven for 10 minutes, stirring every few minutes. You can also roast your nuts directly in a dry frying pan. Stir constantly to make sure they don't burn!

Remove the nuts from the oven and chop with a knife or in a food processor.

In heavy saucepan, combine butter, sugar, water, corn syrup and salt. Set your temperature to medium heat and Cook to 290 degrees F, stirring with a WOODEN SPOON or silicone spatula stirring constantly and watching carefully. Do not try a plastic spoon, it will melt and nobody wants to eat plastic!

Immediately pour onto your parchment lined 9" x 13" pan. Spread the chocolate over the toffee. Spread with a spatula. Place a cookie sheet or pan on top of your toffee. This will melt the chocolate. After 10 minutes, remove the cover and add the nuts. Push the nuts into the chocolate with your spatula. Allow 2 hours to set Break into rough shards.



You can top this toffee with any nut you like. What about crushed candy canes? You could add cayenne to the chocolate or cinamon or top it with sea salt.