

## ENGLISH TOFFEE RECIPE

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1 Pound Butter  
2 Cups Cane Sugar  
6 Tablespoons Water  
2 Tablespoons Light Corn Syrup

1-1/3 Cups Sliced Raw Almonds  
1 Cup Semi Sweet Chocolate Morsels  
1 Cup Finely Chopped Walnuts

Measure out the Almonds, Chocolate Morsels and Walnuts into separate containers.

Put a large, un-greased (11 x 17 with 3/4 inch sides) Jelly Roll Pan on a breadboard (for insulation) **on a level table**, or counter, where you will pour the hot toffee.

Cut butter in pieces and melt it, **at low heat**, in a 3 Quart Saucepan. Add the sugar, water and corn syrup. Mix well, with a **wooden spoon** and cook over **medium heat** to 260 degrees ... measuring with candy thermometer. No need to keep stirring after these are mixed.

At 260 degrees add Almonds and stir constantly (slowly) until mixture reaches 300 degrees. Pour this into the Jelly Roll Pan and use the wooden spoon to spread it to the sides and into the corners **making it level**.

Immediately drop the Chocolate Morsels evenly over the hot surface. Let stand for about two minutes to soften the chocolate, and then gently spread with a spatula to cover the toffee.

Sprinkle chopped Walnuts (or Pecans) over surface and spread evenly with a clean spatula. Let this cool to room temperature, and then put it in the refrigerator until it is solid. Break into pieces ... by hand. Store in containers in the refrigerator.

Makes 2 pounds or about 20 servings. Each serving contains about: 342 Calories; 197 mg Sodium; 51 mg Cholesterol; 26 grams Fat; 28 grams carbohydrates; 2 grams Protein; 0.3 grams fiber; 68% calories from fat.

IMPORTANT SUGGESTIONS: USE A 3 QUART SIZE PAN, with handle - BECAUSE THE MIXTURE WILL RISE NEARLY TO THE TOP OF IT BEFORE REACHING 260 DEGREES. The 11x17 pan with 3/4 inch sides is just the right size for this recipe. The Toffee is about 1/4" thick when spread out. This calls for Walnuts. (Pecans also make a good topping). Chop or grind the walnuts/pecans **VERY FINE** and sprinkle evenly over the chocolate - then lightly press them down INTO the warm chocolate, very gently, with a spatula, so they will adhere to the chocolate.