

ENGLISH TOFFEE

1 1/2 lbs. butter

3 cups sugar

3 8 oz. shaved or finely chopped milk chocolate bars

(I prefer Symphony)

2 cups chopped nuts (walnuts, macadamias, almonds or pecans)



Heat the butter and sugar in a heavy saucepan. Stir constantly until mixture reaches 310 degrees on a candy thermometer or hard crack stage. Pour onto an ungreased sheet pan. Sprinkle with the shaved chocolate. When chocolate is soft, spread evenly. Swirling or making pretty patterns with the knife makes interesting textures on the toffee. Sprinkle with nuts while still soft. If you want a double sided toffee, flip onto parchment or foil when completely hardened and repeat process. When done, break toffee into pieces.

Warning....this will make you very popular! In a pretty tin or box, this makes a wonderful gift, especially at the holidays. It is suggested to keep the toffee in a cool place as the chocolate make soften in warm temperatures.

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