



Recipe

Homemade Toffee

Category

Lunch Dessert

Description

Delicious crispy, buttery toffee topped with chocolate and pecans (or whatever topping you like!)



Servings

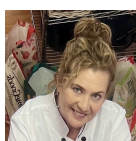
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Ingredients

0.50	C	Butter	
0.50	C	Sugar	
1.00	T	Water	
0.50	t	Salt	
0.50	t	Vanilla Extract	
0.50	C	Chocolate Chips	I like Bittersweet, Ghirardelli, 60% Cacao
1.00	T	Pecans	Chopped
		Maldon Sea Salt	to sprinkle on top (optional)

Instructions

Line a baking sheet with parchment paper and set aside. (if you double the recipe, use 2



pans.)

Combine butter, sugar, water, and salt in a medium sized, heavy-bottomed saucepan and set aside.

Place the Vanilla in a small dish and place it near your cooktop (you'll add it to the cooked mixture when it comes off the heat).

Heat the saucepan containing the sugar, etc. over medium-low heat. Stir frequently with a wooden spoon until the butter is melted and the sugar is dissolved.

Once the sugar is dissolved, stir occasionally, and simmer until the caramel is a deep amber color and a candy thermometer or a probe reads 285°F and the mixture reaches a beautiful amber color. It will take a few minutes to get the color going. Immediately remove from heat and stir in the vanilla.

Pour the toffee mix onto the baking sheet and let the toffee spread. Let it sit on the counter 3 to 5 minutes. Depending on how thick you want your toffee to be, you could wait a little bit so it cools slightly before pouring it onto the sheet pan. You can experiment by pouring a little bit in a corner of the pan to see how liquid and spreadable it is.

Sprinkle evenly with chocolate chips and let sit about 10 minutes.

Spread the melted chocolate across the toffee using an offset spatula and sprinkle with pecans. (If the chocolate chips aren't readily spreadable, put it under the broiler for just a couple of seconds until you can spread the chips easily, but NOT TOO LONG, it just takes seconds under the broiler if your oven rack is up high!).

Once the chocolate chips are spread with the offset spatula, you can add nuts, sea salt, pretzel pieces, whatever you like!

Cool completely in the fridge before breaking the toffee into pieces.

This is delicious on its own or as an accompaniment to another dessert such as salted caramel cheesecake or molten chocolate soufflés.