english\_toffee.md 12/22/2019

## English Toffee

## Ingredients

- 1/2 lb regular butter
- 1 cup granulated sugar
- 1/4 cup water
- 1/2 bag milk chocoloate chips
- chopped nuts

## Instructions

- 1. Butter 10x6" pan and scatter nuts
- 2. Over medium-high heat, combine butter, sugar, water in heavy skillet
- 3. Cook until it turns a butterscotch brown
- 4. Pour over nuts, spread lightly while still hot
- 5. Sprinkle chocolate chips over hot toffee which will melt the chocolate chips
- 6. Spread evenly and let cool
- 7. Cut into small pieces with sharp knife