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Recipes

Toffee

Margaret would have bought her toffee in a penny candy store as a special treat. You could probably buy toffee at the store as well, but this homemade variety is a delicious way to impress your friends and satisfy your sweet tooth.

Ingredients You'll Need

2 cups of butter
2 cups of sugar
1/4 teaspoon of salt
2 cups of semisweet chocolate chips
1 cup of finely chopped walnuts

Makes 32 Servings



Directions:

In a large, heavy-bottomed saucepan, combine the butter, sugar, and salt. Cook over medium heat, stirring until the butter is melted. Allow the mixture to come to a boil. Continue to cook until the mixture becomes a dark amber color and the temperature has reached 285 degrees, as shown on your candy thermometer. If you don't have a candy thermometer, you can estimate. 285 degrees is the soft-crack stage. If you get a small bowl of cool water, you can drop a small drip of the candy mixture into the water. In the soft-crack stage, you should see the mixture solidify into threads that are flexible to the touch, not brittle. Stir occasionally.

While the toffee is cooking, cover a large baking sheet with aluminum foil or parchment paper. As soon as the toffee has reached the proper temperature, pour it into the prepared baking sheet. Sprinkle the chocolate chips over the top and let them set for a minute or two to soften. Spread the chocolate over the toffee in a thin layer once it has melted. Sprinkle the nuts over the chocolate and press in slightly. Putting a plastic bag over your hand will minimize the mess.

Place the toffee in the refrigerator to chill until set. Break into pieces and store in an airtight container.

Source: <http://allrecipes.com/Recipe/best-toffee-ever---super-easy/Detail.aspx>

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