

Nut Toffee

Submitted by: Alyssa Ballard

Ingredients:

1/2 cup butter

1 cup sugar

3/4 cup chopped nuts

6 ounces chocolate chips

Instructions:

Put sugar and butter into a heavy skillet. Put over low heat and stir constantly until syrup forms and turns a dark caramel color. Stir quickly to prevent scorching. This is the hard crack stage, or 310°F.

Add 1/2 cup chopped nuts, pour quickly onto cookie sheet. Sprinkle chocolate bits on hot candy. When melted, spread evenly over toffee and sprinkle remaining nuts. When cold, break into pieces. This is simple to make and gives professional results.