

*From Jean and Pat's Kitchen*

## English Toffee

Date: 2004  
From: Our Own

### Ingredients:

#### Toffee:

1	cup	unsalted butter
1 ¼	cup	sugar
1	tsp	salt
½	cup	light corn syrup (?)
½	cup	water (?)
¾	tsp	baking soda

#### Coating:

2	cup	chocolate chips (12 oz bag)
2	tsp	shortening
8	oz	blanched almonds, chopped

### Instructions:

Lightly butter 9 x 13 cake pan being sure to get the sides.

Over medium-low heat, melt butter in heavy 5 qt sauce pan. Add sugar, salt, corn syrup, and water. Mix well until ingredients are dissolved and combined.

Raise heat to medium-high, stirring constantly until mixture starts to boil. At this point, be sure ingredients are mixed well then stop stirring.

Watching candy thermometer, bring mixture to 295° F. Remove from heat. Stirring vigorously, sprinkle in baking soda until mixed. Pour immediately into buttered cake pan.

Combine chocolate chips, candy bars, and shortening in small bowl. Using double boiler or microwave, heat and mix chocolate until melted and well blended.

While toffee is warm (but not hot), spread chocolate mixture over toffee. Immediately sprinkle over almonds.

Cool in refrigerator until chocolate sets, then remove from refrigerator and bring up to room temperature before breaking into smaller sizes.

### Notes:

Hint: Milk-chocolate chocolate-chips seem to have the best flavor.

Hint: To ease breaking the toffee into small pieces, you can score crack-lines into the toffee while it is cooling before the chocolate is applied. This seems to work best about 5 to 10 minutes after the mixture has been transferred to the cake pan while the toffee is starting to set.

Option: If unsalted butter is not available, can substitute salted butter if you reduce salt to ¼ tsp.

Option: Can add almonds into toffee at the same time the soda is being added.

This recipe was made after trying and combining several variations of recipes from the internet and friends. While experimenting, we found most recipes were very similar, but the addition of baking soda produced the best flavor and texture.

Many recipes we experimented with called for the use of wooden spoons while stirring; not sure why. Also, the temperature varied from 290° to 300° F, so we shoot for something in between.

Before using candy thermometer, be sure to calibrate it by checking it in boiling water. Adjust your temp by how far the reading is from 212° F.