

Crunchy Toffee

Ingredients

1 lb. butter (4 sticks)

3 tbsp. water

2 cups sugar

1/2 tsp. salt

1/2 tsp. vanilla

1 bag chocolate chips

1 cup chopped or slivered
almonds, pecans, or
walnuts

Instructions

1. Line a large, rimmed cookie sheet with waxed paper.
2. Melt butter, water, sugar, and salt in a large skillet or pot over medium high heat.
3. Boil, stirring rapidly, until mixture starts to turn a deep golden tan (about 20 minutes).
4. Quickly remove from heat and stir in vanilla.
5. Pour mixture onto cookie sheet, smoothing with a heat-proof spatula.
6. Wait 5 minutes, then sprinkle with chocolate. When chocolate is glossy, spread evenly with spatula.
7. Sprinkle with chopped nuts; press them into the melted chocolate with your hand.
8. Let toffee harden for 1 - 2 hours and break into bite-sized chunks.