

Best Toffee Ever Super Easy

Jacob · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

1 hr 40 mins

Description

This rich buttery toffee is layered with smooth chocolate and topped with crunchy almonds. The recipe is easy to make and perfect for holiday gift giving or bake sales. I always get compliments and requests for more of this toffee candy.

Ingredients

— - 2 cups unsalted butter - 2 cups white sugar - ¼ teaspoon salt - 2 cups semisweet chocolate chips - 1 cup finely chopped almonds

Instructions

1. Combine butter
2. sugar
3. and salt in a large
4. heavy-bottomed saucepan over medium heat; stir constantly in one direction until butter is melted
5. about 5 minutes. Meanwhile
6. line a 9x13-inch baking dish with a sheet of parchment paper
7. letting it overhang two sides of the dish. Once the butter has melted
8. stop stirring and bring mixture to a boil. Once boiling
9. cook
10. stirring only 2 to 3 times
11. until it turns a dark amber color and the temperature reaches 285 degrees F (137 degrees C) on a candy thermometer
12. 20 to 30 minutes. Immediately pour toffee into the prepared baking dish. Sprinkle chocolate chips on top and let sit until they soften
13. 1 to 2 minutes. Use a spatula to spread softened chocolate into a thin
14. even layer. Sprinkle nuts over the chocolate and press down slightly; wearing a plastic bag over your hand will minimize the mess. Place toffee in the refrigerator until set
15. about 1 hour. Lift hardened toffee out of the baking dish with the parchment paper. Break into pieces and store in an airtight container. Meredith Food Studio Recipe Tip You can use chopped walnuts or pecans instead of almonds if preferred.