

ENGLISH TOFFEE

This is a classic Christmas candy that makes a great gift, but is very hard to give away! It is rich and wonderful, but this will take your full attention or you will wreck it, so turn off the phone, let the dog out, put on some tunes and have at it!

2/3 Cup Butter (do NOT substitute)

1/2 Cup Sugar

1/4 Cup Water

¼ teaspoon Salt

½ Cup chopped Almonds, divided into thirds

¼ teaspoon Baking Soda

¾ Cup Chocolate Chips

Combine butter, sugar, water, and salt in a medium saucepan. Cook over medium-low to medium heat, stirring constantly until it boils, lower heat to med-low (if you weren't there already) and cook without stirring until it reaches 236 degrees. While you are waiting for the temperature to rise, grease a baking sheet and set aside. Reserve 1/3 of the chopped almonds; add the remaining 2/3 and cook, stirring constantly until it reaches 290 degrees. This takes a LONG time! Don't cheat and turn up the heat! The mixture should remain more or less the same consistency as it cooks. If it starts to separate into goo and oil, you may be doomed (a little oil is OK though). If this happens, lower the heat, add 2 Tablespoons of water, and stir a bunch more. If it blends back together you'll be OK. If not, throw it out and try again.

Once your toffee has reached 290 degrees, remove from heat and stir in the baking soda well. When it is well blended, pour into your greased baking sheet and gently spread to the desired thickness. Let the toffee cool for 5 minutes, then sprinkle the chocolate chips on top. Wait another 5 minutes and spread the chocolate evenly over the toffee. Take the remaining chopped almonds and sprinkle over the chocolate. With a piece of waxed paper, gently press the almonds into the chocolate.

Allow the toffee to cool, then break into pieces and store in an air tight container.

If you wish to double this recipe, double all ingredients except for the water - use 1/3 Cup.