

Almond Toffee

adapted from Taste of Home's Holiday & Celebrations Cookbook Annual 2002, p96

<http://www.tasteofhome.com/Recipes/Almond-Toffee>

Prep: 10 min. Cook: 25 min. + cooling

Ingredients

- * 1½ cups (3 sticks) butter, softened
- * 1½ cups sugar
- * 1 tablespoon water
- * 1 tablespoon corn syrup
- * ¼ to ½ teaspoon salt
- * 1½ cups chopped almonds, toasted
- * 1½ cups milk chocolate shaved from a large/bulk bar (about 5 oz.)

Directions

Place a silpat liner inside a shallow baking sheet or cutting board with slightly raised edges, so that the edges of silpat are slightly raised; set aside.

In a heavy saucepan (3 quart or larger), melt butter. Add the sugar, salt, water and corn syrup. Cook and periodically stir over medium heat until a candy thermometer reads 295° (soft-crack stage). Turn off heat and stir in almonds, but reserve ¼ cup almonds.

Pour onto silpat prepared pan. If necessary, use a silicone spatula to shape toffee and keep it from running too close to the edges. Cool for 2 minutes. Sprinkle with shaved chocolate chips; let stand for 5 minutes. Use silicone spatula to spread melted chocolate evenly over candy. Sprinkle with almonds; press down lightly. Cool until chocolate is firm. Break into bite-size pieces. Store in airtight containers. Yield: about 1 pound.

Nutrition Facts: 1 serving (1 each) equals 98 calories, 7 g fat (4 g saturated fat), 14 mg cholesterol, 54 mg sodium, 9 g carbohydrate, trace fiber, 1 g protein