

# **Almond Butter Toffee**

by D. Harris-Royal

**Start by toasting either slivered almonds or sliced....(I prefer slivers.)**

**In a HEAVY saucepan (I use a 3 quart) combine the following ingredients:**

**1 Cup *salted* butter (use “real” butter)**

**1 and ½ Cup granulated white sugar**

**3 Tablespoons water**

**3 Tablespoons light Karo syrup**

**In a heavy saucepan combine the above and cook over medium flame. Stir constantly until the mixture thickens and achieves a butterscotch sort of color.**

**\*\*\*A candy thermometer will read 300 degrees. This is the really tricky part! DO NOT OVERCOOK or the candy will taste scorched. \*\*\* Pull the mixture from heat and stir in 1 Cup of toasted almonds. Turn almond toffee mixture onto a lightly buttered cookie sheet and allow to cool. (Some folks like the mixture thicker and some like it thin—it is up to you how thinly you want to make your toffee.)**

## **Chocolate Topping**

**I melt Wiltons chocolate discs on LOW heat in microwave and add to chocolate mixture Heath Bits ‘o Brickle Toffee bits until desired consistency. Spread over the top of toffee and allow to thoroughly cool. When cool, break into pieces and place in air-tight container. (Both the chocolate discs and Bits of Brickle can be found at Walmart. The chocolate can be located in the crafts section and Bits of Brickle is found on the baking aisle usually near chocolate chips and nuts.)**