

ENGLISH TOFFEE

Sharon Ramey

1 C butter (2 cubes)

1/2 C roasted almonds chopped fine

1 C sugar

5 T water

1/2 lb milk choc.

1. Melt choc in top of double boiler and allow to cool. Use low heat.
2. Cook sugar, butter and water together, stirring constantly in one direction only. Wash down crystals from sides of pan with pastry brush dipped in hot water. Repeat washing down crystals 2 or 3 times

using fresh hot water each time.

3. Cook to a light golden brown or 280 stirring constantly in one direction.

4. Spread on oiled (use mineral oil) cookie sheet to cool.

5. Spread with cooled melted choc; sprinkle with chopped almonds. Set aside and let set. Then turn candy over and repeat; covering toffee with the balance of the melted choc. and sprinkle with chopped almonds. Place in cool place to set. Break in 1-1/2" pieces. Store in tightly covered container.