

Betty's Butter Crunch Toffee



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In this video, Betty demonstrates how to make Butter Crunch Toffee. This type of toffee is not traditional English toffee and does not have the same characteristics as a "Heath Bar," but it is buttery, crunchy, and delicious!

Ingredients:

2 ¼ cups sugar
¾ cup butter, melted
½ cup water
1 cup sliced almonds
cooking oil spray
2 cups semi-sweet chocolate chips
1 teaspoon vegetable oil

Place 2 ¼ cups sugar, ¾ cup melted butter, and ½ cup water in medium pot over medium heat and cook, stirring with a wooden spoon. When the boiling mixture reaches 290 degrees (F) on a candy thermometer, add 1 cup sliced almonds and continue cooking until the mixture is at 310 degrees (F). Pour into a greased, preheated pan. (I turn my oven to 200 degrees (F), place an oil-sprayed pan inside, and turn the oven off while I am making the candy.) In a small pot, melt 2 cups semi-sweet chocolate chips with 1 teaspoon vegetable oil. Spread the melted chocolate mixture over the top of the warm toffee. Cool and break into pieces. The pieces will be irregularly shaped, but will look nice on a serving plate. This type of toffee is buttery and crunchy—not as hard as traditional English toffee. Enjoy!!! --Betty