

ENGLISH TOFFEE

Jean Davis

comments

Of all the candy recipes, this is the one that gets the most raves. It's hard to stop eating it.

notes

The cooking takes a lot longer than you might think. Be patient.

prepare in advance

Measure

2 cups sugar
6 oz. slivered almonds
1 lb. butter

Have available

Hershey's chocolate (large bar; 7 oz.)

Finely chop

6 oz. pecans

Ingredients

complete recipe

Melt the butter in a heavy saucepan.

Add the sugar and almonds.

Cook to hard crack stage (20-25 minutes). Stir fairly often so it doesn't burn. It gets very thick and turns the color of caramels.

Pour into 2 sheet pans or onto foil — spread it out before it cools.

Sprinkle around on top pieces of the chocolate bar; allow it to melt then spread evenly over top.

Sprinkle the chopped nuts evenly over the chocolate.

When cool, crack into serving pieces