Butterfinger

Make-ahead · Makes About 18 bars

Ken's note: TBD

A must-try.

Flaky, crunchy peanut butter candy, made by folding hot candy over itself, like puff pastry.

About 18 bars · Silicone mat, scored · original chocolate: Milk · About 2 hours.

Ingredients

Candy

- 1 cup (200 g) granulated sugar
- 1/2 cup light corn syrup
- 1/4 cup water
- 1 Tbsp unsulfured molasses
- 1 tsp vanilla extract
- 1 cup corn flakes, finely crushed

Peanut Butter Mix

- 1 cup (260 g) creamy peanut butter
- 2 Tbsp nonfat dry milk powder
- 1 tsp cocoa powder (for color and depth)
- 1/2 tsp salt

Coating

- 1.5–2 lb chocolate, tempered

Equipment

- Silicone mat, rolling pin, heat-resistant gloves, oiled bench knife

Method

1. Heat the oven to 200°F. Stir the peanut butter, milk powder, cocoa, and salt in a heatproof bowl and set it in the oven to warm.
2. Spread the crushed corn flakes over a silicone mat on a sheet pan.
3. In a saucepan, stir the sugar, corn syrup, and water over medium-high heat until the sugar dissolves. Cover for 2–3 minutes to wash crystals off the sides, then uncover, clip on the thermometer, and cook without stirring to 290°F.
4. Add the molasses, swirl the pan to mix it in, and keep cooking to 300–305°F.
5. Off the heat, stir in the vanilla. Scrape in the warm peanut butter mixture and stir fast. A few streaks are fine.
6. Laminate. Pour the candy onto the corn flakes. Wearing gloves, use the mat to fold the candy over itself and press it flat. Repeat as it firms. Once you can handle it (1–2 minutes), roll it about 1/4 in thick, fold it in thirds like a letter, and roll it again. Repeat 4–6 times, until it's stiff but still pliable. Stop on the soft side, or you won't be able to score it.
7. Roll it a final time to about 1/2 in thick. Score bars about 3 1/4 x 1 in, cutting halfway to three-quarters of the way through.
8. Cool completely, snap the bars apart, then dip and set (see Tempering and Dipping). Store them airtight; humidity turns them chewy.