Heath

Make-ahead · Serves a crowd · Makes About 24 bars

Ken's note: TBD

Crisp butter toffee with toasted almonds, coated in chocolate.

About 24 bars · Sheet pan, scored · original chocolate: Milk · About 2 hours.

Ingredients

Toffee

- 1 cup (2 sticks, 227 g) unsalted butter
- 1 cup (200 g) granulated sugar
- 2 Tbsp water
- 1 Tbsp light corn syrup
- 1/2 tsp salt
- 1/2 tsp vanilla extract
- 1/3 cup almonds, toasted and very finely chopped

Coating

- 1.5–2 lb chocolate, tempered

Equipment

- Heavy 2–3 quart saucepan
- Silicone mat on a rimmed sheet pan
- Oiled bench knife or pizza cutter

Method

1. Set out the lined sheet pan and the bench knife before you start; the toffee won't wait.
2. In the saucepan, combine the butter, sugar, water, corn syrup, and salt over medium heat, stirring until the butter melts and the sugar dissolves.
3. Clip on the thermometer and cook over medium heat, stirring steadily, to 300°F (hard crack), when the toffee is the color of peanut butter.
4. Off the heat, stir in the vanilla and almonds.
5. Pour onto the silicone mat and spread quickly into a rectangle about 9 x 12 in and 1/4 in thick.
6. After 1–2 minutes, while the toffee is firm but still warm, score it deeply into bars about 3 1/4 x 1 1/4 in.
7. Cool completely, about 30 minutes, then snap the bars apart along the score lines.
8. Dip the same day and set (see Tempering and Dipping). Toffee turns sticky if it sits out.

Notes

Note. If the butter separates and pools on top, take the pan off the heat, whisk in 1–2 Tbsp hot water, then keep cooking.