

GFWC Women's Civic League of Cheyenne

Homemade Toffee

Ingredients:

- 1 cup unsalted butter, cut into pieces
- 1 cup granulated sugar
- 2 Tbsp water
- 1 tsp kosher salt
- 1 tsp pure vanilla extract
- 1 cup chocolate chips (milk chocolate or semi-sweet)
- 2-4 Tbsp chopped pecans



Instructions:

Prepare a baking sheet by buttering or lining with parchment paper and set aside. Add butter, sugar, water, and salt to a medium saucepan having a heavy bottom.

Heat pan over medium-low heat, stirring frequently with a wooden spoon, until the butter has melted and the sugar has dissolved. Clip on a candy thermometer at this point if desired (being careful to not let it touch the bottom). The mixture will start out as a pale yellow color.

Only stir every so often at this point, you don't want to disturb the process too much. Continue to cook over medium heat until the mixture has reached 285° and has turned a rich caramel color. Immediately remove from heat and stir in the vanilla. It will be bubbly and incredibly hot, so be careful not to burn yourself!

Pour the mixture onto the prepared pan and allow it to spread. Let the toffee cool for 5 minutes, then sprinkle with chocolate chips and allow to sit for 10 minutes so that they can melt.

Spread the melted chocolate chips with an offset spatula making a smooth and even layer. Sprinkle with chopped pecans.

Let the toffee cool completely, then break into pieces and enjoy.

Recipe notes:

- To store, place in an airtight container. Layer the toffee between wax paper sheets to prevent sticking. Depending on how big your toffee pieces are, you may need to use two containers.
- This candy is good for at least two weeks if stored at room temperature. If your home is a bit on the warm side or if you're holding onto it for gift-giving, store in the refrigerator.