

10-Minute Chocolate Almond Toffee

My friend Kathy shared this recipe with me in 2012 when I was visiting her home in Phoenix during the holidays. We made these and a lot of Christmas cookies together. What a perfect way to share an afternoon together with a dear friend. I was shocked with how easy this recipe made itself. As always, when cooking a hot caramel or toffee sauce, don't let the small or big children touch the sauce, as it will burn their fingers. Also, have everything ready in advance, because the process goes super fast - like in 10 minutes or 20 on my cooktop!

1 cup	sugar	5 ounces	sliced or slivered almonds, toasted or not
1 cup	butter	8 ounce	Hershey bar or 2 - 3.5 ounce dark chocolate bars
3 Tablespoons	water		
1 Tablespoon	light corn syrup		

- 1 Grease an 11" x 15" baking sheet and prepare a space in your freezer or refrigerator for it. Toast almond slices if you prefer. Open and break the chocolate bar into pieces. Have an offset spatula or butter knife ready.
- 2 Combine sugar, butter, water and corn syrup in a frying pan on high heat. Stir in one direction constantly until mixture begins to thicken and darken (10-20 minutes)
- 3 Add the almonds and stir. At the right moment when the mixture is a dark golden brown, do not hesitate. Remember that the toffee will begin to harden on the baking sheet immediately. Pour it from one end of the baking sheet to the other in a swift careful move. Quickly smooth it out with an offset spatula or a knife.
- 4 Then immediately, place the chocolate pieces on top of the mixture and spread evenly as it melts. If it doesn't all melt, place the baking sheet in a low 250° oven for 1 minute at a time.
- 5 Place the baking sheet in a freezer or refrigerator for 1 or 2 hours until hard.
- 6 Break into pieces approximately 1 1/2" square while still chilled. Can be stored at room temperature.

Servings: 60

Nutrition Facts

Nutrition (per serving): 75 calories, 47 calories from fat, 5.5g total fat, 8.3mg cholesterol, <1mg sodium, 36.6mg potassium, 6.4g carbohydrates, <1g fiber, 5.3g sugar, <1g protein.

Source

Author: from the Kathy Jeffrey family, December 2012

