



English Toffee

INGREDIENTS

1 cup (2 sticks) butter, unsalted
1 cup sugar
1/4 cup water
1/2 teaspoon salt
3 semi-sweet chocolate baking squares or 1/2 cup chocolate chips
1 cup coarsely broken pecans

DIRECTIONS

- In heavy saucepan, combine butter, sugar, water, and salt.
- Cook to hard-crack stage (300 degrees F) stirring constantly and watching carefully.
- Immediately pour into ungreased 13"x 9" pan.
- Cool until hard.
- Melt chocolate over hot, but not boiling water.
- Spread over toffee; sprinkle with nuts, pressing them into chocolate.
- Let stand 2-3 hours or chill 30 minutes.
- Break into bite-size pieces.

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