

DARK CHOCOLATE BUTTER TOFFEE

INGREDIENTS:

2 c butter • 2 c sugar • 3 T water • 1 tsp kosher salt •
1 tsp vanilla • 2 c dark chocolate chips

DIRECTIONS:

1. In a heavy bottomed skillet (NOT a non-stick skillet), over medium heat, combine the butter, sugar, water and salt. As the butter melts, stir with a wooden spoon or spatula to combine. Bring to a boil and then don't stir or mess with the mixture again until it is caramel colored.
2. Set a brown paper bag near the stove and let the mixture boil until it matches the bag in color. This takes between 18-20 minutes. While the toffee is boiling, prepare two large baking sheets by lining them with parchment paper or silpat mats. Set them on hot pads or a folded towel on top of the counter.
3. Once the toffee is caramel colored, remove from the heat and add the vanilla. Stir to combine. Quickly divide the toffee between the two baking sheets. Using a spatula or an offset knife, spread the toffee as thinly as possible across the baking sheets. Let it cool completely.
4. When the toffee is cool, blot with a paper towel to remove excess oils from the surface. Melt the chocolate in a glass bowl over a pan of simmering water. The chocolate can also be melted in a microwave at 50% power, checking and stirring every 60-90 seconds.
5. Spread the warm chocolate across the toffee and then place in the refrigerator to cool completely. Once cooled, break into pieces.

Originally Found On

barefeetinthekitchen.com