Chocolate-Topped Toffee

Buttery crunch under a chocolate layer



MAKES

About 1 1/4 lb

TIME

35-45 min active + cooling

TOOLS

Heavy 2-quart pan; candy thermometer

BAKER'S NOTE

A reliable thermometer matters more than a precise minute count.

Ingredients

1 cup butter
1 cup sugar
1 cup semisweet chocolate chips
1/4 cup finely chopped pecans

How to Make It

1. Line a 15 x 10-inch rimmed pan with a silicone baking mat.
2. Heat butter and sugar in a heavy pan over medium-low heat. Stir gently as needed to prevent burning; cook to 300°F, about 25-30 minutes.
3. Immediately spread on the mat. Add chocolate chips; wait 5 minutes, then spread smooth. Scatter pecans on top. Cool completely and break into pieces.

Serving & Storage

Seal in a cool, dry place up to 2 weeks. Keep separate from soft candy and avoid refrigeration.

Adapted from Land O'Lakes: Mom's Butter Toffee.