

CHOCOLATE BUTTER TOFFEE

- 1 lb. unsalted butter
- 2/3 cup hot water
- 2 ½ cups granulated sugar, sifted
- 1 lb. milk chocolate chips

1. Liberally oil the backs of an inverted 17x11x1 inch heavy weight cookie sheet and a long, offset metal spatula that will be used for spreading and releasing the toffee. Place the cookie sheet on a large wire cake cooler to protect the countertop and to allow the air to circulate under it. Have a pot holder at hand.
2. Place the butter in a heavy bottomed 3 quart non-stick saucepan over medium heat and allow it to melt and come to a boil. Add the water and bring it to a second boil. Add the sugar in a steady stream and cook, stirring continuously, until the sugar crystals dissolve and the mixture comes to a full boil.
3. Raise the heat to medium high and cook, stirring constantly, until the mixture reaches 300F (about 20 minutes). If the color appears to be darkening too fast, lower the heat. Remove from heat. (If the fat should separate suddenly and float to the top, put the pan back on the fire, add 1-2 tablespoons granulated sugar, and continue cooking it until it becomes homogenous again). Remove the thermometer.
4. Pour the mixture in a pool on each cookie sheet. Be careful, it's dangerously hot. Use an offset metal spatula to spread the mixture thinly across most of the surface. Immediately slide a long spatula under the toffee to release it from the surface. It will cool within 30-40 minutes on the cookie sheets.
5. Sprinkle the chocolate chips immediately over the hot toffee. Wait 2 minutes and begin to gently spread the chips over the toffee with a spreading spatula. The heat of the toffee will melt the chocolate chips. (If you would like to sprinkle with nuts such as chopped pecans, walnuts or hazelnuts, sprinkle them on top of the chocolate at this point.).
6. Let toffee cool completely and then break into pieces and serve.

7. Or in the alternative you may spread the melted chocolate over the surface of the cooling toffee, spread evenly. Let cool and break toffee into pieces.