

## Almond Toffee

<http://userealbutter.com/2007/09/04/almond-toffee-recipe/>  
from *Candymaking (Kendrick and Atkinson)*

1/2 cup light corn syrup  
1/4 cup water  
1 1/2 cups sugar  
1 cup blanched almonds, sliced or chopped  
1 cup butter

12 oz. semi-sweet or bittersweet chocolate  
salt (optional)

Butter a 15"x10" jellyroll pan (I used a silpat); set aside. In a saucepan, combine corn syrup, water, and sugar. Heat on high (360°F or 180°C). Stirring constantly with a wooden spoon, bring mixture to a boil. Add almonds (I would add these much later) and butter; stir until almonds are brown. [Jen's note: the mixture will be pale yellow and it will bubble for several minutes while you stir. Watch the temperature, keep stirring, and as it passes the hard crack stage, it will begin turning darker as the temperature rises. When it reaches 360°F, remove from heat.] Pour candy into prepared pan. As candy begins to set, score lines with a heavy knife. Allow candy to cool completely at room temperature. Break along scored lines. Temper chocolate and pour over candy or enrobe pieces. Sprinkle salt on top before chocolate has set. Makes 1 1/2 pounds.