

Butter Toffee

2 CUPS WHOLE ALMONDS (ABOUT 10 OZ.)
11 OZ. MILK CHOCOLATE MORSELS
2 STICKS BUTTER
1 CUP SUGAR
3 TBSP. COLD WATER

Spread almonds on a pan and toast at 350 degrees F for about 10 minutes, shaking after the first 5 minutes. After 10 minutes, remove from the oven and let cool.

Put chocolate morsels in a food processor or hand pull chopper and chop fine (but not into powder).

Chop cooled nuts as well. Sprinkle 1 cup nuts over the bottom of a greased (with butter) 15 x 10 x 1 jelly roll pan. Sprinkle 1 cup of chopped chocolate over nuts.

In a saucepan, combine butter, sugar, and water, then cook over medium heat, stirring occasionally until mixture reaches 290 degrees F (the soft crack stage).

Quickly pour mixture over nuts and chocolate. Sprinkle remaining nuts and chocolate on top. Chill then break into pieces and enjoy!

CAUTION: Candy is hot - use a spatula to spread and do not touch until cooled.