

Almond Chocolate Toffee

Makes About 1 ½ Pounds

Ingredients

- 2 cups (200 grams) sliced almonds
- 1/2 cup unsalted butter
- 2 cups sugar
- 1/4 cup water
- 1 tsp molasses
- 1/2 tsp salt
- 1/2 tsp baking soda
- 150 grams bittersweet chocolate (I use Lindt 70% dark), melted and cooled (but still spreadable)

Special Equipment

- candy thermometer
- baking sheet lined with parchment or a nonstick baking mat
- lightly oiled off-set palette knife (a regular knife will do, but an off-set knife is easier)
- a silicone pastry brush placed in a cup of water

Cooking Instructions

Preheat oven to 375F.

Spread the nuts on a parchment-lined baking sheet, in a single layer. Bake about 7 – 10 minutes until the nuts are golden and aromatic. Set aside. When they've cooled, ensure the nuts are spread evenly on the parchment as you'll be pouring hot toffee directly onto them.

In a deep, medium-sized heavy saucepan, melt the butter over medium heat. Add the sugar, water, molasses and salt. Gently stir to combine then clip a candy thermometer to the side of the pot, ensuring the thermometer does not touch the bottom of the pan. Once the mixture starts to boil, stop stirring. Brush down the sides of the pan occasionally with a pastry brush dipped in water to wash down any sugar crystals.

Cook the toffee until the mixture reaches a few degrees over 300F on a humid day and 295F when humidity is not an issue.

Remove the saucepan from heat, and working quickly, stir in the baking soda. This will cause the sugar to bubble up so be very careful.

Pour the mixture over the almonds. Use a lightly-oiled off-set palette knife to spread the toffee, if necessary.

When the toffee has firmed a bit and is still warm, spread on the melted chocolate. Allow the mixture to cool, then break into pieces.

Keep in an airtight container in a cool dry place. It lasts for several weeks.