

ENGLISH TOFFEE

MOTHER/MOM

HEAT 1 CUP SUGAR ABOUT AS HOT AS YOU CAN STAND TO PUT YOUR HAND INTO IT. USE A VERY HEAVY PAN. (do not melt the sugar) ADD 2 TBSP COLD WATER AND 1/2 POUND BUTTER. COOK OVER MEDIUM TO HIGH HEAT UNTIL A GOLDEN TAN OR LIGHT BROWN. STIRRING CONSTANTLY. POUR INTO A 6-1/2" x 10-1/2" PAN.

HAVE HALF OF A LARGE HERSHEY MILK CHOCOLATE BAR, MELTED AND SPREAD IMMEDIATELY ON TOFFE MIXTURE. TOP WITH VERY FINELY CHOPPED PECANS. WHEN COOL OR WHEN TOFFE IS HARD TURN OVER AND ADD THE OTHER HALF OF THE CHOCOLATE BAR WHICH HAS ALSO BEEN MELTED AND PRESS CHOPPED PECANS INTO THE CHOCOLATE.

MELT CHOCOLATE OVER VERY LOW HEAT OR IT WILL TURN GRAY