

Scottish Toffee

Recipe by Liz the Chef

I make batches of this during the holidays. There is an ongoing "toffee list" that has expanded over the twenty-odd years I have been giving this away to folks. I must say that people fight to get on the list and I have received phone calls on Christmas Eve day, asking where their toffee delivery is!

Yields one cookie sheet's worth

- one cup unsalted butter (2 sticks)
- one cup brown sugar, generously packed
- one teaspoon best quality vanilla
- one pinch kosher salt
- 18 ounces semi-sweet chocolate chips (one and a half packages) such as Ghirardelli
- one cup finely chopped almonds
- good quality sea salt (optional)

1. Put half the nuts and half the chocolate chips onto a cookie sheet.
2. Cook butter and brown sugar over medium-high heat in medium-sized pot, using a candy thermometer, to "hard crack" stage, 300 degrees F. Stir constantly. This will take about 15 minutes. Using a copper pot allows you to cook at a higher temperature without burning the caramel.
3. Remove pot from heat and quickly add salt and vanilla.
4. Carefully pour caramel mixture over the mix of nuts and chocolate. Sprinkle remaining chocolate over hot mixture. When melted, smooth out with back of large spoon.
5. Sprinkle remaining nuts and gently press into the toffee. If you like salted caramels, you may want to sprinkle some good quality sea salt on top of the candy.
6. Freeze one hour before breaking into pieces for storage - or snacking!