

## Salt and Serenity

### Chocolate Covered Pretzel Toffee

This recipe is adapted from the creation of Lucy Baker, a contributor to the genius food blog, Serious Eats. You will need a candy thermometer and a 10 x 15 inch baking sheet, with sides, to prepare this recipe. Don't be scared! It's foolproof, if you follow the directions. You can double the recipe and use a larger (18 x 13 inch) baking sheet.

1/2 cup (1 stick) unsalted butter  
1 1/4 cups granulated sugar  
1 tablespoon light corn syrup  
1/4 teaspoon salt  
1/4 teaspoon baking soda  
1/2 teaspoon vanilla extract  
1 1/2 cups crushed thin pretzel twists  
1 cup good quality bittersweet chocolate, finely chopped  
1 teaspoon fleur de sel or other flaky sea salt

1. Line a baking sheet (10 x 15 inches) with parchment paper and set aside. Make sure you have all your ingredients measured and ready to go before you start.
2. Combine butter, sugar, corn syrup, salt and two tablespoons of water in a medium-sized heavy saucepan. Clip candy thermometer to the side of the saucepan, making sure the bottom of the bulb does not touch the bottom of the pan, or you will get false readings. At this point, the thermometer will probably not be in contact with the butter-sugar mixture but do not worry. Once it starts cooking, it will melt and bubble up and the thermometer bulb will be submerged in the mixture.
3. Cook over medium heat, stirring as little as possible, until thermometer reaches 300° F (hard crack stage in sugar making language), about 10 minutes. DO NOT wander away while mixture is cooking. It will seem to take forever to get to about 240° F, but from there to 300° F, it goes very quickly.
4. Remove saucepan from heat and immediately stir in baking soda and vanilla extract. Stir in crushed pretzels. Quickly pour toffee onto prepared baking sheet, spreading it as thinly and evenly as possible. Be careful, as this toffee is hot and can cause some serious burns.
5. Let toffee cool slightly until it just begins to harden, about 3 minutes. Sprinkle finely chopped chocolate evenly over the surface of the toffee. Let stand until chocolate begins to melt, about 2 minutes. Using a spatula, spread chocolate evenly over toffee. Sprinkle chocolate with fleur de sel.
6. Refrigerate until chocolate has hardened, at least 1 hour. Remove slab from baking sheet and set on a cutting board. Using a large knife, cut into squares, or just break it into large shards. Rumour has it that this it will keep in the fridge for up to 3 weeks but I challenge you to keep it around for that long without

devouring it!