

# Salt and Serenity

## English Toffee

This recipe comes from the beautiful new cookbook, *"Bobbette & Belle"*, written by Toronto bakers Allyson Bobbitt and Sarah Bell.

1  $\frac{2}{3}$  cups granulated sugar  
1  $\frac{1}{2}$  cups (3 sticks) unsalted butter  
 $\frac{1}{4}$  cup water  
2 Tablespoons corn syrup  
1  $\frac{1}{2}$  teaspoons kosher salt  
1 Tablespoon pure vanilla extract  
 $\frac{1}{4}$  teaspoon baking soda  
1  $\frac{1}{4}$  pounds bittersweet or semisweet chocolate, finely chopped  
5 cups skin-on almonds, coarsely chopped and toasted (PLEASE DO NOT OMIT TOASTING!!!!)

1. Line 2 baking sheets with sides with parchment paper.
2. In a medium heavy bottomed saucepan, combine the sugar, butter, water, corn syrup and salt. Bring to a boil over medium-high heat and cook, stirring occasionally, until a candy thermometer registers 300°F. This will take about 12-15 minutes. Remove from heat and stir in vanilla and baking soda. Immediately pour the toffee onto the two baking sheets and using a rubber spatula, spread it out into a rectangle roughly 12 x 10 inches. It does not have to be a perfect rectangle. Allow the toffee to cool completely at room temperature. Do not refrigerate.
3. Place half the chopped chocolate in a medium sized bowl and melt over a double boiler (make sure water is **not** boiling), or in microwave (on 50% power for 1-2 minutes).
4. Pour half the melted chocolate over the first sheet of cooled toffee and using a rubber or offset metal spatula, immediately spread it over entire surface. Working quickly, before chocolate sets, sprinkle  $\frac{1}{4}$  of chopped toasted almonds over the wet chocolate. Repeat with the second sheet of toffee. Let chocolate and nuts fully set on both sheets. It may take up to 30 minutes.
5. Flip toffee over. Melt the other half of the chocolate and repeat the coating procedure for both toffee sheets, sprinkling with the remaining almonds. Allow the coated toffee to fully set before breaking into pieces and packaging or eating. Toffee can be stored in an airtight container at room temperature for up to 2 months.