

# RECIPE

## Chef Al-Nisa's Toffee Recipe

### DIRECTIONS

1. Melt butter in a saucepan with sugar, water, salt and corn syrup.
2. Bring the mixture to a boil. Cook until it's medium amber in color and 300 degrees F.
3. Pour onto a prepared baking sheet with parchment paper. Let cool for at least a minute.
4. Sprinkle the chocolate chips onto the toffee, let soften, and spread in an even layer.
5. Sprinkle the nuts over the chocolate.
6. Let harden in the refrigerator. When the toffee is hard, break into pieces.
7. Thoroughly enjoy! It's sooooo addicting!

Store homemade toffee in an airtight container at room temperature for up to a week or in the fridge for up to two weeks.

### INGREDIENTS

2 cups unsalted butter  
2 cups white sugar  
½ c water  
¼ teaspoon salt  
2t. corn syrup  
2t. vanilla extract  
2 cups semisweet chocolate chips (can also use white chocolate chips, butterscotch chips etc)  
1 cup finely chopped toasted almonds (used at home due to allergies)