



## English Toffee



2 c butter (not margarine)

2 c sugar

4 T Karo syrup

10 T water

2 t vanilla

8 1.5-oz. milk chocolate candy bars

2 c chopped walnuts

In heavy saucepan, combine butter, sugar, syrup and water. Using a wooden spoon, stir constantly over medium or medium/high heat\* 10-12 minutes (occasionally washing down sides of pan with wet pastry brush to dissolve sugar crystals) until mixture turns the color of brown sugar, pulls away from sides of pan and is slightly smoking. Remove from heat, continuing to stir. Working quickly, stir in vanilla. Immediately pour onto 18 x 18 marble slab\*\*, spreading toffee within 1 inch of the edges. Place candy bars on hot toffee and let sit 3-5 minutes. Spread melted chocolate over entire layer of toffee. Sprinkle with nuts. Cool to room temperature 1 hour or so. Break into bite-size pieces. Store in airtight container.

\*stoves vary . . . most people use medium/high heat but I use medium

\*\*can half recipe and use buttered 11 x 17 baking sheet