

Donald's English Toffee / Chocolate Butter Crunch

Based on recipe for "Old Time Butter Crunch Candy" found at <https://www.tasteofhome.com/recipes/old-time-butter-crunch-candy/>

Ingredients:

- margarine or butter to grease the heavy pan
- 1/2 lb (227g) salted butter
- 1-1/4 cup (250g) granulated sugar
- 2 tablespoons maple syrup
- 2 tablespoons water
- 1 cup (150g) semi-sweet chocolate chips, or chopped semi-sweet chocolate pieces or chocolate bars
- 1 cup (150g) milk chocolate chips, or chopped milk chocolate pieces or milk chocolate bars

Equipment

- Stove
- Heavy pot
- Paper towel to grease the heavy pot with margarine
- Measuring cup and/or optionally kitchen scale
- Measuring tablespoon
- Wooden spoon
- Food / candy thermometer that will measure more than 300F
- Microwave safe bowl for melting chocolate
 - Or double boiler
 - A makeshift double boiler can be made using a metal bowl and a pot
- Microwave oven (timing below for 1200 watt model)
 - Optional if a double boiler is used to melt chocolate
- Table fork and spoon
- 2 x 9x13 baking pans or equivalent surface(s)
- Parchment paper to cover the insides of each of the baking pans
- Very stiff egg flipper / spatula
- Sandwich / snack bags which seal
 - Or sealable container(s)

IMPORTANT NOTE: The use of a candy thermometer to know when to stop boiling the candy (300F in this case) is critical to the success of this recipe; attempting to estimate when the butter / sugar / maple syrup / water mix is ready will likely yield variable results ranging from a soft base to burned product.

How to make toffee portion:

- Line baking pans with parchment paper, and put the baking pans aside.
- Prepare 1-1/4 cups sugar; put aside.
- Take out maple syrup to keep on hand; put aside.
- Prepare a small amount of water; put aside.
- Grease the inside surfaces of the heavy pot with margarine or butter.
- Melt butter slowly on low heat (depending on the stove burner size / capacity).
- When the butter is melted, increase heat to medium (depending on the stove burner size /

capacity).

- Immediately add 1-1/4 cups sugar.
- Immediately add 2 tablespoons maple syrup.
- Immediately add 2 tablespoons water.
- Constantly mix the toffee mix with a wooden spoon.
- Constantly measure temperature of toffee mix until the toffee mix reaches 300F.
- When the toffee mix reaches 300F, immediately transfer the toffee mix to the two baking pans, evenly splitting the liquid toffee mix between the two pans.
- Spread the toffee mix with the very stiff spatula over the surfaces of the baking pans.
 - Unless desired, no need to spread completely over the whole surface areas of the baking pans.
- Put aside to allow cooling.

How to make the chocolate topping:

Microwave oven method:

- While the toffee mix is still cooling, place all chocolate in a microwave-safe bowl.
- Using a microwave oven (1200 watt microwave oven) melt the chocolate in a microwave safe bowl over 2-1/2 minutes over three stages, mixing between each stage.

Double boiler method:

- While the toffee mix is still cooling place some water in the lower part of the double boiler.
- Bring the water to a boil.
- Place all chocolate in the upper part of the double boiler.
- Place the upper part of the double boiler over the boiling water.
- Continually mix the chocolate until melted.

Taking the melted chocolate:

- Spread warm chocolate completely over still-warm toffee with a stiff spatula.
- Allow toffee and chocolate coating to completely cool to room temperature.

Finishing off:

- Allow toffee and chocolate coating to completely cool to room temperature.
- Once the chocolate has completely congealed but not necessarily completely cooled, break toffee into pieces using a table knife.
- Place tray in a fridge for approximately half an hour until completely cooled.
- Gently break apart pieces of cooled chocolate buttercrunch with your hands.
- Place toffee in one or more sealed plastic bags.
 - Optionally weigh out toffee if giving bags as gifts.
- Store in cool dark place such as the refrigerator.