

## 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
- 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 bags which seal

### How to make toffee portion:

- Line baking pans with parchment paper, and put the baking pans aside.
- Grease the inside surfaces of the heavy pot with margarine or butter.
- Melt butter slowly on low to medium heat (depending on the stove burner size / capacity).
- When the butter is melted, increase heat to medium to high (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 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:

- Place all chocolate in a microwave-safe bowl.
- Melt the chocolate in a microwave safe bowl over 2-1/2 minutes (1200 watt microwave) over three stages, mixing between each stage.
- Pour chocolate over still-warm toffee.
- Spread warm chocolate over still-warm toffee with 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.
- Break / cut toffee into pieces, using a table knife.
- 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.