

Butter Toffee

(Krista Schumacher)

1 cup Butter
2 ½ c Sugar
1 c Nuts
4 Tbsp Water (added periodically while
 cooking)



1. Use heavy pot. Mix butter and sugar in the pot. Stirring constantly over medium heat for 15-20 min. till the mixture turns a nice caramel color.
2. Pour on greased jellyroll pan. Cool.
3. Melt chocolate chips (boil over hot water)
4. Spread on cooled toffee, sprinkle on nuts. Cool.
5. Turn it over and repeat other side.

Keep toffee in a tin box in refrigerator.