



Homemade Toffee

Introduction

Homemade toffee is a delightful treat that combines the rich, buttery flavor of caramelized

sugar with a satisfying crunch. This classic confection is deceptively simple to make at home and can be customized with your favorite toppings, from chocolate to nuts. Whether you're preparing a special gift or indulging yourself, homemade toffee is sure to impress.

Detailed Ingredients with measures

Granulated sugar: 1 cup
Unsalted butter: 1 cup
Water: 1 tablespoon
Vanilla extract: 1 teaspoon
Salt: 1/2 teaspoon
Chocolate chips (optional): 1 cup
Chopped nuts (optional): 1/2 cup

Prep Time

The prep time for making homemade toffee is approximately 10 minutes. This includes gathering your ingredients and preparing your cooking area.

Cook Time, Total Time, Yield

Cook time for the toffee takes about 15-20 minutes, depending on your desired hardness. The total time needed from start to finish is around 30 minutes. This recipe yields about 12 to 15 servings, making it perfect for sharing or enjoying throughout the week.



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Detailed Directions and Instructions

Prepare Baking Sheet

Line a baking sheet with parchment paper or a silicone mat, ensuring it is ready for the toffee.

Melt Butter and Sugar

In a heavy-bottomed saucepan, combine the unsalted butter and granulated sugar over medium heat. Stir constantly until the mixture begins to boil.

Cook the Mixture

Continue to cook the butter and sugar mixture, stirring constantly. Use a candy thermometer to monitor the temperature until it reaches 285°F (hard crack stage).

Add Vanilla and Nuts

Remove the saucepan from heat and immediately stir in the vanilla extract. If desired, add in chopped nuts at this stage for extra flavor.

Pour onto Baking Sheet

Quickly pour the hot toffee mixture onto the prepared baking sheet. Spread it evenly across the surface using a spatula.

Chill the Toffee

Let the toffee cool at room temperature for about 30 minutes, then place it in the refrigerator to harden completely.

Break into Pieces

Once hardened, break the toffee into pieces of your desired size.

Notes

Storage Tips

Store the toffee in an airtight container at room temperature for up to two weeks.

Variations

Feel free to add toppings such as chocolate or sea salt for different flavor profiles.

Tips for Success

Ensure all ingredients are measured accurately and maintain a consistent stirring motion to prevent burning.



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Cook techniques

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