

Dark Chocolate Almond Toffee

Poetry & Pies

cook time: 15-20 minutes

chill time: 1 hour

total time: 1 hour, 20 minutes

servings: 18-24



Ingredients

- 1 cup (200g) granulated sugar
- 1 cup (227g) unsalted European style butter*
- ¼ teaspoon (2g) sea salt
- 1 cup (170g) dark chocolate chips (or chopped baking chocolate)
- ½ cup (46g) chopped roasted almonds

Instructions

1. If your almonds are not chopped or not roasted (or both), chop and/or roast first so they can cool. To roast, place on a rimmed baking sheet and bake at 350F/175C for 5-10 minutes, stirring halfway. Let cool completely.
2. Prepare your [parchment](#). Place a piece of parchment on a small cookie sheet (no larger than 9x13). You can also mark off a roughly 9x13 section of a piece of parchment paper with pen or marker then flip it over so the ink doesn't transfer to the toffee.
3. In a large, heavy-bottomed, deep pot or saucepan, place the butter, sugar, and salt. Cook over medium-low heat, stirring frequently with a wooden spoon or rubber spatula, until the butter has melted.
4. Once the butter has melted and the sugar starts to dissolve, stir constantly and lower temperature if needed to keep it from burning or turning dark. If it begins to separate, stir vigorously. Cook and stir until it reaches somewhere between [290F/143C](#) and [300F/149C](#) (the latter is ideal).

5. Once it reaches temperature, carefully pour onto your prepared parchment, spreading it out with your spatula until evenly distributed.
6. Immediately sprinkle the chocolate over the toffee. Let sit for 3-5 minutes then gently spread the chocolate (it should be melted and spread easily) all over the toffee. Don't press too firmly or you'll have misshapen pieces.
7. Immediately sprinkle the almonds on top of the chocolate and press gently with your palm to adhere them to the chocolate.
8. Chill 1 hour, until the chocolate is set and the toffee is firm. Using a knife or your palms, break into pieces of desired shape and size.

Enjoy!

Toffee should be stored in an airtight container. It will last 3-5 days at room temperature, 1-2 weeks in the fridge, or 1-2 months in the freezer.

**European butter is creamier and less likely to separate in cooking.*