

# English Toffee

Jane (Banks) Munns

## Ingredients

- 2½ C sugar
- 1 lb butter
- 4 Tbsp light corn syrup
- 1 cup water
- ½ lb almonds
- 12 oz chocolate chips, grated
- ½ lb chopped walnuts

## Instructions

1. Cover an ungreased cookie sheet with half of the chocolate chips and walnuts. Set aside until the toffee is ready.
2. Stir sugar, butter, syrup, water and almonds over high heat until it reaches 282° (10 to 15 min). Remove from heat and spread on the cookie sheet. Cover top with more chocolate and nuts.
3. Cool and break into pieces.