



Helen's English Toffee

1 CUP GRANULATED SUGAR
1 CUP BUTTER
2 TABLESPOONS WATER
1 TEASPOON VANILLA EXTRACT
1/2 C. SLICED OR CRUSHED ALMONDS
8 OZ. CHOCOLATE CHIPS

IN A HEAVY SAUCEPAN OVER MEDIUM HEAT, COOK THE SUGAR BUTTER AND WATER TO 300 DEGREES, STIRRING FREQUENTLY. AS SOON AS THE CANDY REACHES 300 DEGREES, REMOVE FROM HEAT AND STIR IN VANILLA. POUR IMMEDIATELY ONTO FOIL AND SPRINKLE WITH CHOCOLATE CHIPS. THE HEAT FROM THE CANDY WILL CAUSE THE CHOCOLATE CHIPS TO MELT - SPREAD WITH AN OFFSET SPATULA OR KNIFE TO FROST THE CANDY. SPRINKLE EVENLY WITH ALMONDS. COOL COMPLETELY AND BREAK INTO PIECES.

