

Recipe: Helen's English Toffee

INGREDIENTS

1 cup granulated sugar 2 TBL water 1 cup butter 1 tsp vanilla 8 oz. chocolate chips ½ cup sliced or crushed almonds, toasted

DIRECTIONS:

Combine sugar, water, and butter in a heavy saucepan. Heat over medium heat until mixture reaches 300°. Remove pan from heat and stir in vanilla. Immediately pour out onto foil and sprinkle with chocolate chips, spread evenly with knife to frost. Sprinkle with almonds evenly. Cool and break into pieces.

Notes: Line a cookie sheet with foil before starting. Do not put the toffee in the fridge or it will cause the chocolate to bloom.

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ecipe: Helen's Vanilla Icebox Cookies

INGREDIENTS

1/2 c. butter
1 c. sugar
1 egg, well beaten
1 tsp. vanilla extract
1 1/2 c. AP flour
1/2 tsp. baking soda
1/2 tsp. salt

Optional:

1/4 tsp. almond extract Sprinkles, sparkling sugar or chopped nuts to roll edges

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DIRECTIONS:

Preheat oven to 350°. Cream butter and sugar together until light and fluffy. Mix in egg and vanilla extract. Add flour, baking soda and salt. Mix until just combined. Form dough into a log and wrap in waxed paper or plastic wrap. Chill dough for several hours. Once the dough is firm, you can roll the outside in sprinkles or sparkling sugar. Slice into 1/8° thick cookies and bake for 10 minutes.



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	PREP TIME:TOTAL TIME:		
Ingredients	DIRECTIONS:		
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