

Christmas English Toffee

INGREDIENTS

1/2 Lb. Butter

1 cup sugar

1 T. water

6 Hershey bars

chopped blanched (or with skins) almonds that you have roasted until golden in oven (350 for approx 15 mins)

DIRECTIONS

Put butter, sugar and water in stainless steel pan and stir with wooden spoon. Cook over med-high heat until color and consistency of peanut butter (golden brown-about 17-19 mins). Pour onto foil that is lining a cookie sheet. Top with 3 rectangular Hershey bars. Spread as frosting. Top with chopped toasted almonds. Put plain wax paper on another cookie sheet and flip over. Use ice cubes on foil to peel it off. Repeat chocolate and nuts and cool for one day. Break into pieces. Place in an airtight container.