

From the kitchen of Beverly Morris:

## Almond Toffee

<b>INGREDIENTS</b>	<b>DIRECTIONS</b>	<b>NOTES</b>
<i>1 ½ cups (12 ounces) slivered almonds</i>	<i>Toast the almonds, slightly - should not turn brown</i>	<i>Stir for a few minutes (2 or 3) in the pan you are using to cook the candy.</i>
<i>1 pound butter, in pieces</i>	<i>Add to almonds</i>	<i>Don't let the butter cook, just melt.</i>
<i>2 Cups sugar</i>	<i>Add to butter and almonds</i>	<i>Add just before the butter melts completely</i>
<i>¼ Cup light Karo syrup</i>	<i>Add to the mixture</i>	
	<i>Use a candy thermometer, cook at medium heat until mixture reaches 300 degrees, stirring continually.</i>	<i>In my electric kettle, I start the temperature setting out at 300 degrees, then gradually bring it up to 350. On a regular burner, it will take a very low setting, and cook for 30 to 40 minutes.</i>
	<i>Pour out onto a greased half sheet pan, or an 11x15 jelly roll pan. Spread evenly</i>	<i>Be careful here, the pan will be very hot and pretty heavy. Use a heat resistant spatula or a wooden spoon to push/pull it around evenly.</i>
<i>7 or 8 Hersey bars, 1.55 ounce each</i>	<i>Place Hersey bars on hot candy. As they melt spread evenly over the candy layer.</i>	<i>The original recipe called for 8 to 10 candy bars. Be your own judge.</i>
<i>Chopped pecans</i>	<i>Spread evenly and generously over the melted chocolate.</i>	<i>I don't even know how many I use, probably 1 ½ cups or more. Just make sure that you have covered the candy so that each piece will have enough. I usually use the back of a spoon to tap them down a little into the chocolate.</i>
	<i>Chill and break into pieces.</i>	<i>Let it cool down for 30-45 minutes, then put in refrigerator for an hour or so.</i>