

BUTTER CRUNCH TOFFEE

Jane (Meyer) Fisher's Recipe – Submitted By Beverly

1. In 2 qt. pan melt **1 cup butter or oleo** over low heat.
2. REMOVE from heat and ADD **1 cup sugar**
3. STIR until well blended.
4. RETURN to low heat and stir rapidly until mixture reaches a full rolling boil
5. ADD **2 TBL water** and **1 TBL white karo** (have this measured out before you start)
6. MIX well
7. STIR AND COOK over low heat to 290° (soft crack)
8. REMOVE from heat and add $\frac{3}{4}$ **cup broken nuts** at once. I would also add **1 tsp vanilla** with the nuts.
9. Pour into lightly buttered 9X13 pan (line pan with aluminum foil and butter it. That way you don't have a problem getting any kind of candy out of a pan, you just lift out the foil)
10. WHEN COOL remove from pan and place on waxed paper
11. SPREAD the top with **4 squares chocolate** melted and sprinkle with **finely chopped nuts**.

TIPS FROM AUNT JANE:

Look in the book stores and see if you can find a recipe book entitled Homemade candy by the food editors of Farm Journal. I bought mine in 1970 when they first were published and is where I get all my good candy recipes.

When making candy, don't use anything but Domino sugar and don't try to make anything but powdered sugar candy on a high humidity or rainy day