

# Toffee Candy

4 oz. butter (and some extra)

1 cup sugar

½ tsp. salt

¼ cup water

4 oz. chocolate chips

sliced almonds, optional

## Method:

1. Rub top of a microwavable mixing bowl with the extra butter. Place butter into bowl. Pour sugar directly over butter. Add salt and water. Cook approximately 7-8 minutes in microwave. Mixture will boil. (Candy is done when it is the color of a Heath bar or brown sugar.)
2. Pour mixture over sliced almonds on a buttered cookie sheet. Don't scrape the bowl! Spread mixture evenly. Top with chocolate chips, let sit for a minute, then spread chocolate over the top. Let cool 15-20 minutes.
3. Break into pieces.

