



## *Chocolate Toffee*

1 1/4 cup butter

1 1/4 cup sugar

1/2 tsp. vanilla

pinch of kosher salt

2 cups semisweet chocolate chips

1/2 cup toasted almonds, chopped

1/2 cup toasted pecans, chopped

Flaky sea salt, for garnish

In saucepan over medium heat, combine butter, sugar, vanilla, and salt. Let butter melt; then cook, stirring constantly with spatula (so butter and sugar don't separate!) until mixture turns a dark amber, 12 to 15 minutes (can take closer to 20 min. if heat is not high enough). Increase heat, keep stirring until the color turns. (If using candy thermometer for this step, cook until temp. reaches 285 degrees, or hard crack stage.) Toffee mixture should be dark in color and very thick.

Pour toffee mixture onto parchment-lined baking sheet; immediately top all over with chocolate chips. Let sit 2 minutes so chocolate begins to melt; spread chocolate with spatula to create a layer on top of toffee.

Sprinkle all over with almonds and pecans (use chopped crumbs too for nice texture!) and flaky sea salt.

Refrigerate until set (about 1 hour), then cut or break into pieces and serve.