



The US Grant's Signature Toffee

Courtesy of Executive Chef Mark Kropczynski

1 ¼ cup white sugar
1 cup unsalted butter
3 tablespoons water
3 tablespoons corn syrup

1 teaspoon vanilla extract
¼ teaspoon baking soda

Dried fruit, nuts, candy as needed

Chocolate chips

White chocolate chips

To temper chocolate: In a double boiler over low heat let the chocolate chips melt. Be careful especially with the white chocolate chips to use very low heat. Make sure bowls are completely dry. Place the chips in a stainless steel bowl and put over a pot with hot water in it to melt the chips.

Combine the first four ingredients in a heavy skillet. Over medium heat, cook until the mixture reaches 300 degrees. Use a candy thermometer to get this temperature. Do not touch the mixture as it is very hot! When the mixture reaches 300 degrees, add the vanilla extract and baking soda and stir until incorporated. Do this quickly as the mixture is very time and temperature sensitive at this point. Pour mixture onto a silpat and with a wooden spoon spread evenly over the pad. Take another silpat and put over top of the toffee and with a rolling pin spread the toffee evenly over the mat. The point of this is to spread the toffee to the thickness in which you desire. Put the silpat on a sheet pan. Take your melted chocolate and with a spatula spread over the toffee. With a spoon take the white chocolate and playfully feather over the chocolate covered toffee. Now take your desired toppings, (dried fruit, nuts or candy) and sprinkle as much as you desire. Let the toffee and chocolate cool and using a second sheet pan turn the toffee over and do the same to the other side. Break into pieces and enjoy!

