

## Almond Butter Toffee



1 stick of butter (not margarine)

1 cup of sugar

$\frac{1}{2}$  tsp salt

$\frac{1}{4}$  cup water

$\frac{1}{2}$  cup sliced almonds

3 oz milk chocolate (I use 1  $\frac{1}{2}$  Hershey bars for each batch)

Take a 2 quart glass measuring cup and put the stick of butter in the bottom. Use the butter wrapper and rub the excess butter on the wrapper along the top of the measuring cup. This will keep the toffee from boiling out of the cup. Pour sugar and salt over butter and top with water. Place in microwave on full power for 7 minutes. Then continue cooking in 30 second intervals until the hot toffee mixture reaches the color of light brown sugar. While the toffee is cooling, butter a metal baking sheet and spread out the almonds on the middle part of the sheet. Once the hot toffee is ready pour it over the almonds. DO NOT SCRAPE THE BOWL because it gets grainy if you do this. Let the toffee cool for a minute and then top with chocolate. Let the chocolate melt and then spread it with a knife. Place in the refrigerator and cool. Once cool break it into pieces and enjoy.