

## *Holiday Candy Laboratory – Part 2 – Toffee Butter Crunch*

1. In this recipe, when the sugar, water, and corn syrup are heated until the mixture reaches the soft crack stage, and the mixture then turns brown. Is this a physical change or chemical reaction? Explain.
2. When the chocolate pieces are spread over the top of the warm mixture, they change phase. Is this a physical change or chemical reaction? Explain.

### **Toffee Butter Crunch**

**Prep:** 15 minutes **Cook:** 20 minutes **Chill:** 20 minutes

**Makes:** about 1½ pounds (48 servings)

- 1 cup butter
- 1 cup sugar
- 3 tablespoons water
- 1 tablespoon light-colored corn syrup
- 1 cup semisweet chocolate pieces
- ½ cup finely chopped pecans or almonds, toasted (see tip, page 224)

**1.** Line a 15×10×1-inch baking pan with foil, extending foil over edges of pan; set pan aside.

**2.** Butter the sides of a 2-quart heavy saucepan. In saucepan melt butter; add sugar, water, and corn syrup. Cook and stir over medium-high heat until mixture boils. Clip a candy thermometer to side of pan. Reduce heat to medium; continue boiling at a moderate, steady rate (see photo, page 181, bottom right), stirring frequently, until thermometer registers 290°F, soft-crack stage (about 15 minutes). (Adjust heat as necessary to maintain a steady boil.) Watch carefully after 280°F to prevent scorching. Remove saucepan from heat; remove thermometer. Pour candy into the prepared pan, spreading quickly.

**3.** Let candy stand about 2 minutes or until set; sprinkle with chocolate pieces. Let stand 1 to 2 minutes. When chocolate has softened, spread over candy. Sprinkle with nuts. Chill about 20 minutes or until firm. When firm, use foil to lift it out of pan; break into pieces. Store tightly covered in the refrigerator for up to 3 weeks.

**Nutrition Facts per serving:** 78 cal., 6 g total fat (3 g sat. fat), 11 mg chol., 42 mg sodium, 6 g carbo., 1 g fiber, 0 g pro.

**Daily Values:** 3% vit. A

**Exchanges:** ½ Other Carbo., 1 Fat



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### **Cool Down**

Many candy recipes require the candy mixture to cool down before it's beaten. For this step, it's important that the bulb of the candy thermometer be totally immersed in the candy mixture so you get an accurate reading. As soon as you remove your saucepan from the heat, tilt the pan slightly by propping one side up with a hot pad. Don't touch the pan at all as it cools because even the slightest disturbance will result in a grainy final product.