

RECIPE



Cashew and Sea Salt Toffee

Ingredients

Vegetable oil cooking spray
1 pound unsalted butter (4 sticks)
2 2/3 cups granulated, white sugar
1/3 cup water
1/4 cup light corn syrup
1 1/2 cups toasted, salted cashews
Sea salt

Carefully coat a medium to large baking sheet with the cooking spray. Place the butter, sugar, water, and corn syrup a large saucepan. Whisking frequently bring this to a boil. Keep whisking until sugar dissolves and butter melts. Leave this alone to cook for approximately 12 minutes until the mixture reaches 300 degrees on a candy thermometer.

Medium chop the cashews and place them on a small baking sheet. Toast for about 6 - 8 minutes at 350 degrees. Watch carefully until they are light brown...not dark color...you can certainly smell them as they toast. Set aside to cool.

At this point turn off the heat, add the toasted cashews to the butter/sugar mixture, and whisk. Immediately pour onto the baking sheet, tilting pan so it spreads over surface. After sitting for a minute or so sprinkle sea salt over the top. Let cool. Leave the pan to set for about an hour. Break toffee into pieces. Toffee will keep, covered, for up to 1 week.

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