

English Toffee

Makes 1-1/2 pounds

Toffee:

1-3/4 cup sugar
1/8 teaspoon cream of tartar
1 cup cream
1/2 cup butter
1 teaspoon vanilla or rum

Nut Topping:

1/2 cup sugar
1/2 cup butter
1-1/2 tablespoonwater
1/2 - 3/4 cup finely chopped pecans
2 ounces melted semisweet
chocolate
2 tablespoons finely chopped pecans

Toffee: Combine in large heavy saucepan sugar, cream of tartar and cream. Stir over high heat until sugar dissolved. Stir and boil for 3 minutes; add butter. Cook and stir syrup to soft-crack stage, about 270-degrees. It will be light-colored and thick. Remove from heat and add vanilla or rum. Pour candy into a buttered pan. Cool.

Nut Topping: In heavy skillet, heat sugar, butter and water. Cook rapidly and stir constantly about 10 minutes or until mixture reaches hard-crack stage, 300-degrees. Spread chopped nuts over toffee. Turn the candy quickly over the nuts and toffee. When almost cool, brush with chocolate and dust with remaining nuts.

Peanut Brittle

Makes 2 pounds

Note: For more porous brittle, combine 1/4 teaspoon cream of tartar with sugar. Sprinkle 1/2 teaspoon baking soda over the hot syrup just before pouring.

1 cup water

2 cup sugar

1 cup corn syrup

2 cups unsalted chopped nuts (roasted or raw)

(1 teaspoon salt)

1-3 tablespoons butter

1/4 teaspoon baking soda

(1 teaspoon vanilla)

Boil water. Remove from heat and stir in sugar. Stir in corn syrup. Cook to hardball stage, 250-degrees. If using raw nuts, add them and salt. Cook to

almost hard-crack stage, 296-degrees, stirring occasionally. Remove from heat. Stir in lightly: butter, baking soda and vanilla (and roasted nuts). Pour onto well-buttered slab at once, scraping out bottom of pan. Spread mixture rapidly with spatula. Wearing gloves stretch and pull brittle until thin. Cool and store in tightly covered tin.

*** Reese's Peanut Butter Cups**

Makes 12 cups Author: Alyssa

24 medium-size, cupcake liners or 12 lined

11.5 ounces milk chocolate bits

2 tablespoons shortening

1 cup fresh peanut butter, room temperature

2 tablespoons butter, softened

$\frac{3}{4}$ cup powdered sugar

$\frac{1}{3}$ cup (12 of a wrapped package) graham cracker crumbs

Double the cupcake liners and set them in a baking sheet with sides. In a small-sized food processor bowl, mix together the crushed graham crackers, powdered sugar, butter and peanut butter until smooth and soft.

Melt the chocolate chips and shortening in a microwave safe bowl stirring 30 seconds at a time until smooth. Add a heaping teaspoon into the bottom of each cupcake liner. With a small spatula or back of a spoon, spread

the chocolate along the bottom and part way up the sides. Follow it by a heaping tablespoon of the peanut butter mixture, and spread it gently to the sides of the liner. Reheat the remaining chocolate (if too thick, stir in some butter). Add a heaping teaspoon of chocolate and spread evenly over the peanut butter layer. Refrigerate for about an hour until set and firm.

When ready to serve, peel off paper cup and let come to room temperature.