Toffee
Submitted by: Margaret Pendzich, program manager, Duke Global Health Institute

Ingredients:
1 pound butter (four sticks - salted or unsalted)
2 cups granulated cane sugar
1½ cups toasted almonds (I prefer whole with skins on)
1 cup chocolate chips (I prefer Ghirardelli 60 percent)

Instructions:
1. Toast almonds in a 350-degree oven for eight to ten minutes, stirring with a silicone spatula every three minutes.
2. Butter the bottom and sides of a non-stick jelly roll pan (11x17x1).
3. Melt butter in a four quart saucepan over medium heat. Add sugar, stirring constantly with a wooden spoon. The sugar will melt into the butter as the temperature of the mixture increases. Use a thermometer to track the mixture’s temperature. It will turn dark amber at about 290 degrees - keep stirring!
4. When the mixture reaches 305 degrees on your thermometer, mix in one cup of toasted almonds and pour the mixture into the buttered pan. Allow to cool for five minutes, then sprinkle chocolate chips onto hot toffee.
5. While the chips are melting, coarsely chop the remaining half-cup of toasted almonds.
6. After the chocolate chips have melted, spread the chocolate to cover the toffee and sprinkle the chopped almonds on top of the molten chocolate. Once the toffee has cooled and the chocolate has set, crack up and enjoy!

NOTE: If your heat is too high and the temperature of the mixture increases too rapidly, the butter and sugar may separate. If this happens, remove the pan from heat and gradually stir in two-to-four tablespoons of boiling water. The mixture will bubble, sputter and foam up. The water will liquefy the sugar and allow it to combine with the butter as the temperature of the mixture increases. Return the pan to the burner and resume beating on medium.