
Pecan-Espresso Toffee

The Essential Southern Living Cookbook

Preparation Time: 35 minutes

Start to Finish Time: 1 hour 40 minutes

parchment paper

1 1/4 cups butter

1 cup granulated sugar

1/3 cup firmly packed light brown sugar

1 tablespoon instant espresso

1 tablespoon dark unsulphured molasses

1/2 teaspoon table salt

2 cups chopped toasted pecans

1 cup bittersweet chocolate morsels

1 cup semisweet chocolate morsels

Line a 15 x 10-inch pan with parchment paper. Lightly coat with cooking spray.

In a large heavy saucepan over medium heat, melt the butter. Stir in the granulated sugar, brown sugar, espresso, molasses and salt. Add 1/3 cup of water. Cook, stirring constantly, until a candy thermometer registers 290 degrees (soft crack stage), about 17 to 20 minutes. Remove the pan from the heat. Stir in the pecans.

Immediately pour the mixture into the prepared pan. Spread in an even layer. Sprinkle the bittersweet and semisweet chocolate morsels over the top. Let stand for 5 minutes. Spread and swirl the chocolate using an offset spatula.

Chill for one hour or until firm.

Break the toffee into pieces. Store in an airtight container in the refrigerator for up to seven days.

Serve cold or at room temperature.

Yield: 10 to 12 servings

Side Dishes

Per Serving (excluding unknown items): 3080 Calories; 230g Fat (65.5% calories from fat); 2g Protein; 271g Carbohydrate; 0g Dietary Fiber; 621mg Cholesterol; 3535mg Sodium. Exchanges: 46 Fat; 18 Other Carbohydrates.