

Melt-In-Your-Mouth Toffee: The Easiest Recipe for Perfect Homemade Candy

There's something truly magical about homemade



OVEN
300°F

TIME
10-15 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 cup (2 sticks) unsalted butter
- 1 cup granulated sugar
- 1/4 cup water
- 1 teaspoon vanilla extract
- 1/4 teaspoon salt
- 1 cup (about 6 ounces) chocolate chips (milk or semi-sweet)
- 1/2 cup chopped nuts (pecans, almonds, or walnuts are great), optional

DIRECTIONS

- 1. Prep : Your Pan:** Line a 9x13-inch baking sheet with parchment paper, extending the paper over the edges to create "handles." If you don't have parchment, you can lightly grease the pan. Set aside.
- 2. Combine : Ingredients:** In a heavy-bottomed 3-quart saucepan, combine the butter, granulated sugar, water, and salt.
- 3. Melt and : Stir:** Place the saucepan over medium heat. Stir constantly until the butter is melted and the sugar is completely dissolved. This is important for preventing crystallization later.
- 4. Boil to : Temperature:** Once the sugar is dissolved, bring the mixture to a boil. Continue to boil, stirring occasionally, until the mixture reaches 300°F (149°C) on a candy thermometer. This is the "hard crack" stage. The mixture will turn a beautiful amber color. This usually takes about 10-15 minutes, but focus on the temperature, not the time.
- 5. Remove from : Heat:** Immediately remove the saucepan from the heat once it reaches 300°F. Stir in the vanilla extract. Be careful, as the mixture will bubble vigorously.
- 6. Pour and : Spread:** Carefully pour the hot toffee mixture onto the prepared baking sheet. Using a heat-resistant spatula, spread it quickly and evenly into a thin layer.
- 7. Add : Chocolate and Nuts:** Immediately sprinkle the chocolate chips evenly over the hot toffee. Let them sit for 2-3 minutes to melt. Then, use an offset spatula or the back of a spoon to spread the melted chocolate over the toffee.

8. Sprinkle : Nuts: If using, sprinkle the chopped nuts over the melted chocolate. Gently press them down with your hand or a clean spatula to help them adhere.
9. Cool and : Break: Let the toffee cool completely at room temperature, or place it in the refrigerator for about 30-60 minutes to speed up the process. Once completely firm and hard, use the parchment paper handles to lift the toffee from the pan. Break it into irregular pieces.

SWAPS & NOTES

Butter: Unsalted butter is crucial here.

If you only have salted, omit the added salt in the recipe.

Quality butter makes a big difference in the final flavor.

Sugar: Granulated sugar is standard, but you can experiment with light brown sugar for a slightly deeper molasses note, though it might change the texture slightly.

TIPS FOR SUCCESS

Use a Candy Thermometer: This is non-negotiable for perfectly consistent toffee.

Eye-balling the color can be tricky, and even a few degrees off can change the texture.

Stir Constantly at First: Until the sugar dissolves, constant stirring prevents sugar crystals from forming on the sides of the pan.

Once boiling, occasional stirring is fine.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/melt-in-your-mouth-toffee-the-easiest-recipe-for-perfect-homemade-candy/>