

How I Make the Easiest Melt-in-Your-Mouth Toffee That Everyone Begs Me For

Why This Toffee Recipe Works So Well



OVEN
300°F

TIME
5 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 cup (2 sticks) unsalted butter
- 1 cup granulated sugar
- 1/4 teaspoon salt
- 1 teaspoon vanilla extract
- 1 cup semi-sweet chocolate chips (optional, for topping)
- 1/2 cup chopped pecans or almonds (optional)

DIRECTIONS

- 1. Prep Your Pan and Gear First:** Before I even turn on the heat, I line a 9x13-inch baking sheet or pan with parchment paper or a silicone mat. Trust me, this toffee hardens quickly, so you want everything ready. I also have my candy thermometer clipped to the side of my saucepan. If you don't have one, don't stress-I'll show you how to test by eye and texture.
- 2. Melt the Butter and Start the Sugar Show:** In a heavy-bottomed saucepan over medium heat, I melt the butter completely before stirring in the sugar and salt. Once everything is combined, I keep stirring gently but consistently. It's crucial to use a wooden spoon or heatproof silicone spatula-metal ones can make the sugar crystallize.
- 3. The mixture will start light and creamy, but over 15-20 minutes, it darkens into a rich amber color.** If using a thermometer, I cook it to exactly 300°F (hard crack stage). If you don't have a thermometer, I drip a little bit into cold water-it should harden instantly and snap when broken.
- 4. Add the Vanilla and Pour:** As soon as the toffee hits temperature, I remove it from heat and stir in the vanilla. It bubbles a bit-totally normal. Then I immediately pour it into my prepped pan and tilt the pan to spread it out. I don't use a spatula at this point because that can mess with the texture as it starts to set fast.
- 5. Optional But Recommended: Chocolate + Nuts:** While the toffee is still warm, I sprinkle the chocolate chips evenly over the top. After about 1-2 minutes, they melt enough for me to spread them into a smooth layer. Then I scatter chopped pecans or almonds on top for

crunch. If I'm feeling fancy, I'll swap the nuts for crushed espresso beans or sea salt flakes. It gives such a cool contrast to the sweet toffee base.

6. **Cool, Snap, and Store:** I let the whole thing cool at room temp for at least an hour. Once it's fully set, I break it into pieces with my hands or the back of a butter knife. That snap when it breaks? Pure satisfaction.

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

Original recipe: <https://chefmaniac.com/how-i-make-the-easiest-melt-in-your-mouth-toffee-that-everyone-begs-me-for/>