Chocolate Nut Toffee

Ingredients

- 1/2 cup chopped nuts
- 3/4 cup brown sugar
- 1/2 cup butter or margarine
- 1 pkg. (6 oz.) Baker's Semi-sweet Chocolate Chips

Instructions

1. Spread nuts over bottom of a lightly buttered 8-inch square pan.
2. Combine brown sugar and butter in a medium saucepan. Bring to a rolling boil, stirring constantly.
3. Boil about 7 minutes or to a temperature of 270 degrees.
4. Pour over nuts in pan.
5. Sprinkle with chocolate chips.
6. Cover tightly with aluminum foil for 2 minutes.
7. Then spread chocolate evenly.
8. Cool. Break into pieces.
9. Makes about 1 pound.

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3/4 cup brown sugar
1/2 cup butter or Margarine
1 pkg. (6 oz.) Baker's Semi-sweet Chocolate Chips.

Spread nuts over bottom of a lightly buttered 8-inch square pan. Combine brown sugar & butter in a Med. Saucepan. Bring to a (over)

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rolling boil, stirring constantly. Boil about 1 minutes or to a temperature of 270 degrees. Pour over nuts in pan. Sprinkle with Chocolate chips. Cover tightly with Aluminium foil for 2 minutes. Then spread Chocolate evenly. Cool. Break into pieces. Makes about 1 pound.

(Tastes a little like Heath Bars.)

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