

Roasted Hazelnut Toffee

Makes 4 ¼ pounds of toffee (100 pieces measuring 1x2 inches)

1 pound (4 sticks) butter

1 cup granulated sugar

1 cup firmly packed golden brown sugar

1 tablespoon light corn syrup or honey

¼ cup water

2 cups raw Oregon hazelnuts, coarsely chopped

2 teaspoons vanilla extract

¼ teaspoon salt

16 ounces semi-sweet chocolate (either chips, or squares that have been broken into chunks)

1-2 cups chopped dark roasted and skinned hazelnuts

Grease one large (12 x 17 inch) rimmed baking sheet or two smaller (10 x 15 inch or less) ones with butter.

Melt butter in a large, heavy-bottomed pot over medium heat (6 quart works well).

While the butter is melting, combine the granulated sugar, brown sugar and corn syrup OR honey. Add this mixture to the melted butter, along with the water.

When the sugar has dissolved, increase the burner setting to medium high, stirring with a flat-edged wooden spoon.

Attach a candy thermometer to the pot and cook the mixture, stirring constantly to keep it from scorching.

When the temperature reaches 240 degrees F, add the nuts and continue stirring. At 260 degrees, reduce the burner setting to medium-low and continue cooking and stirring occasionally, until toffee reaches 300 degrees (“hard crack”).

Remove the pot from the burner and stir in the vanilla and salt, stirring quickly because the toffee will become quite thick at this point. Scrape it out onto the prepared baking sheet(s) or a marble slab, spreading it out to a thickness of about $\frac{1}{4}$ to $\frac{1}{2}$ inch. A silicone spatula is the best tool for spreading the sticky toffee.

Allow the toffee about 5 minutes to set up, then distribute the chocolate pieces evenly over the surface. The heat from the toffee will melt them. While it’s still soft, gently even out the layer of chocolate and then sprinkle it with the roasted and chopped hazelnuts.

At this point, you can refrigerate the toffee until it is cold and hard. Or you can just let it cool to room temperature over several hours or overnight. Once the toffee is very firm, it can be broken into smaller, irregular-sized pieces.

NOTE: If you use unsalted butter, increase the amount of salt in the recipe from $\frac{1}{4}$ teaspoon to 1 teaspoon.

Source: Oregon Hazelnut Industry Website