

## Butter Rum Toffee from KellyintheKitchen

### INGREDIENTS

1 cup butter  
1 cup sugar  
1 1/2 tbsp rum  
1/2 tsp vanilla extract  
1/4 tsp salt, plus a pinch or two more for sprinkling  
1 cup semi-sweet milk chocolate chips (if you want it *really* chocolatey, add another 1/2 cup)  
pecans, toasted and chopped

### DIRECTIONS

Line a sheet pan with a silicon mat or parchment paper. Set aside; you'll need it ready, because the caramelizing process moves pretty quickly.

Melt the butter in a saucepan over medium heat. Then whisk in the sugar, rum, vanilla, and salt, and continue to stir with the whisk while the mixture comes to a bubble. Be very careful not to touch the mixture at any point in this process; it'll give you an incredibly nasty burn. Cook over medium flame, stirring constantly, for 7-10 minutes, until the mixture is almond-colored and passes this consistency test: take a glass of cold water and drizzle in a few drops of the mixture. If it turns into brittle strings and crystallizes at the bottom of the glass (reach in and test the piece with your fingers), it's ready to go. If it's still soft and malleable, continue to cook and stir, and test again in a minute or two. Be careful not to let it burn.

Once it's ready, immediately pour the toffee onto the silicone mat or parchment paper that's lining your sheet pan. Use a spatula to spread the mixture pretty thinly - don't worry if it's uneven, it's all part of the magic of toffee. Let cool for 2 minutes.

Next, sprinkle over the chocolate chips. Give them a few minutes to melt, and then use a spatula to gently spread the melted chocolate over the top of the toffee, covering the whole surface. If you find that the chocolate chips aren't melting completely, pop the pan into a hot oven for 20 seconds, and the chocolate will be easily spreadable.

While the chocolate is still melty, sprinkle with pecans and a bit more salt. I topped half my toffee with pecans and salt, and the other half with just salt, so that a nut-free birthday girl could eat it. Then let the whole thing set completely, for at least two hours. Then break it up into chunky, uneven pieces, eat some of them (you gotta make sure it's good, right?), and give the rest away as gifts before you eat it all yourself.