

Irish Coffee Toffee from KellyintheKitchen

INGREDIENTS

1 cup butter
1 cup sugar
1/2 tsp instant coffee crystals
1 1/2 tbsp whiskey
1/4 tsp salt
1 cup semi-sweet milk chocolate chips (if you want it *really* chocolatey, add another 1/2 cup)
almonds, toasted and chopped (hazelnuts would work well, too)

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, coffee crystals, salt, and whiskey, 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.

When it's ready, immediately pour onto the sheet that's lining your sheet pan. Use a spatula to spread the mixture pretty thinly, and let cool for 2 minutes.

Clean-up tip: After you've spread the toffee onto the pan to start cooling, fill the saucepan with water and bring to a boil. This will dissolve the hard, sticky caramel and make it WAY easier to clean. You can also stir the whisk around in the boiling water, to break down any sugar stuck on its wires.

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 almonds. Let the whole thing set completely, for at least two hours. Then break it up into chunky, uneven pieces.