

Heritage Recipes

You can share old family recipes and traditions

Grandma Kruger's Toffee

From Todd

This is a Toffee Candy Recipe that I learned from my Grandmother (my mother's mother), when I was old enough to stay with my grandparents during the summer out in the country. My Grandma Kruger was a great cook. We would make this candy together because it was very easy and she taught me how to test candy with a cold glass of water. We never used a candy thermometer. I don't have the specific measurements for the nuts and chips, I just have them around use what I need. Thanks for letting me share this recipe and bringing back some great memories.

Grandma Kruger's Toffee

3/4 cup of brown sugar

1 stick of butter

Chocolate chips

Chopped Almonds or pecans. Enough to cover the bottom a 9" x 9" pan with some extra to put on top of the chocolate chips

Melt the sugar and butter in a heavy bottomed saucepan and bring to a boil over medium heat. Boil for seven minutes stirring constantly. Test in cold water. When the thread cracks in the cold water, pour mixture into a buttered 9" x 9" pan with chopped nuts in the bottom. Put chocolate chips on top. Cover to contain the heat to melt the chocolate. Spread the melted chocolate and sprinkle with remaining chopped nuts. Let cool.

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