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## **Chocolate, Walnut Crunchy Toffee**

2 cups butter  
2 cups sugar  
2 cups chocolate chips  
2 cups crushed walnuts

Melt the butter and sugar in a heavy pot. Mix constantly until mixture separates from sides of pot and turns medium amber color. Be careful not to burn it!

Line two rimmed cookie sheets with aluminum foil. Pour half of the butter mixture on each one of the pans. Spread the chocolate chips over the toffee. Cover with crushed walnuts. Softly press in the chocolate and walnuts into the toffee using the back of a spoon.

Wait for the toffee to get hard. Cut the candy into squares and pack them into an air tight container, separating each layer with wax paper.