

# The Recipe Box



## English Toffee

### Ingredients

- 1 cup chopped pecans
- $\frac{3}{4}$  cup packed vegan brown sugar
- $\frac{1}{2}$  cup Earth Balance margarine
- $\frac{1}{2}$  cup vegan semi-sweet chocolate chips

### To Prepare

- 1 Grease an 8x8x2 inch baking dish.
- 2 Spread pecans evenly in the pan.
- 3 Heat sugar and margarine in a large saucepan until boiling, stirring constantly.
- 4 Boil over medium heat, stirring constantly and vigorously, for 7 minutes.
- 5 Spread mixture evenly in pan on top of nuts.
- 6 Sprinkle chocolate chips evenly on top of toffee mixture, then cover with a larger baking dish to contain heat so that the chips will melt.
- 7 After 1 minute, remove baking sheet, and spread chocolate evenly with spatula or butter knife.
- 8 While still hot, score candy into 2 inch squares.
- 9 Place candy in fridge to chill until firm.
- 10 When chilled and chocolate is firm, remove from pan and break into pieces.



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