

PUMPKIN TOFFEE

INGREDIENTS:

1½ cups butter (3 cubes)
1½ teaspoons LorAnn Pumpkin Spice Bakery Emulsion
2½ tablespoons dark Karo syrup
4 tablespoons water
2 scant cups sugar
1 bag white chocolate chips
1 cup roasted pumpkin seeds (the little green ones)



DIRECTIONS:

1. In a heavy sauce pan, over medium heat, melt your butter.
2. Add Pumpkin Spice Emulsion, Dark Karo Syrup and Water, one at a time, stirring after each addition.
3. Add sugar and stir.
4. Cook, allowing mixture to come to a slow boil until it reaches 280 degrees F. or soft crack stage. It should take 30-40 minutes.
5. Prepare a cookie sheet with parchment paper
6. Pour toffee mix over and let it spread across the paper
7. While still hot, place half the chocolate chips over the top, and using a spatula, spread the chocolate as it melts to get an even coating.
8. Sprinkle pumpkin seeds over the top of that.
9. Place two sheets of parchment or wax paper on top, and get another cookie sheet that is the same size. Place it over the toffee and flip it. Then slide the toffee back into the original cookie sheet.
10. Add the other half of the white chocolate chips to this side, and once melted slightly spread with spatula. Let cool and allow chocolate to harden, then break into pieces and enjoy!

NOTES: If it is rainy, do not make toffee, wait a day after as the humidity in the air can interfere with the toffee turning out. If cooking in a humid climate, consider running a dehumidifier in the kitchen while making your toffee. You can substitute other nuts or seeds for pumpkin, include them in the toffee itself, or leave them off completely if desired. Depending on the size, you may want to chop them.

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