

# Chocolate-Covered Maple Toffee

*from Jaquelyn Rieke*

2 pounds (4 cups) butter  
(Cabot preferred)

2 pounds (4 cups) maple sugar

About 4 bars of dark chocolate  
(Ecuadorian preferred)

2 cups pistachio nuts, salted & roasted,  
finely chopped (organic preferred)

Cut butter into small chunks. Heat in large pan over medium-high heat, stirring. Do not let butter bubble; add maple sugar once butter has melted. Stir very well. Turn heat to high. Continue to stir, stopping when mixture starts to boil. Insert a candy thermometer into the mixture; take off heat when temp rises to 285° F. The mixture should be a dark amber color. While the toffee cooks, cover a sheet pan with aluminum foil or parchment paper. As soon as the toffee reaches the proper temperature, pour it immediately onto the pan. (We use a full-sized commercial sheet pan. If you don't have one, then use two home-sized cookie sheets). Spread & cool. Melt chocolate in a saucepan on medium heat. Once the toffee is cooled, break it into shards and dip them in the melted chocolate. Top liberally with the pistachios.