

Pecan Butter Crunch

written by The Recipe Exchange | April 15, 2023

Ingredients

3 cups pecans, finely chopped
1/2 lb. Land O' Lakes Unsalted Butter
1 cup granulated sugar
1/4 cup water
1 tbsp. light corn syrup
1 pinch salt
10 oz. milk chocolate bars
8 oz. Bakers German's Dark Sweet Chocolate

Directions

Preheat oven to 300°F. Line large pan (such as 15x10x1-1/2-inch jelly roll pan) with aluminum Foil. Set aside. Divide pecans between two small baking pans (such as 9-inch cake pans), evenly spreading 1-1/2 cups in each. Bake until golden (about 15 minutes). Turn off oven, but leave pans inside to keep nuts warm. Put butter in heavy 2-quart saucepan. Cook over low heat until melted. Stir in sugar, water, and corn syrup. Increase flame to medium-high. Cook, stirring constantly with wooden spoon, until sugar has dissolved and mixture comes to a boil (4-5 minutes). Insert candy thermometer. Continue boiling at moderate, steadyrate, stirring almost constantly, until thermometer reaches 300°F. (hard crack stage). (Total cooking time will be approximately 20 minutes.) Immediately turn off flame under pot. Quickly stir in salt and 1-1/2 cups (contents of one pan) pecans. Pour into foil-lined pan, using wooden spoon to spread mixture to edges. In top of double boiler (over simmering water), melt chocolate. Turn off flame. Quickly spread one-half of the melted chocolate over the cooled toffee. Evenly sprinkle with one-half of the remaining pecans. Pat down with spatula. Cover pan with waxed paper. Top with inverted cookie sheet. Carefully invert. Peel off foil. Spread toffee with remaining melted chocolate. Sprinkle with remaining nuts. Pat down with spatula. Refrigerate until firm. Break into bite-sized pieces. Store in airtight container. (It will remain fresh for at least two months.)