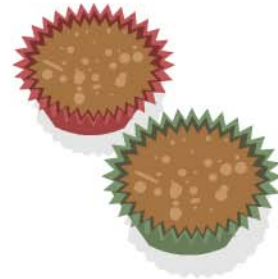


## Swedish Toffee (70 pieces)

### *Ingridienser:*

- \* 2 dl (1 cup) cream
- \* 2 dl (1 cup) sugar
- \* 2 dl (1 cup) light corn syrup
- \* 2 msk (2 tbsp) margarine
- \* 1 dl (1/2 cup) chopped blanched almonds



### **Stovetop preparation**

1. Blanch and chop the almonds. Place the toffee molds on a cookie sheet or tray.
2. Pour the cream, sugar and syrup into a wide saucepan. Add the margarine. Boil, uncovered, over medium heat for 15-30 minutes. Test the toffee by dropping a little of the toffee mixture into a small bowl or cup of cold water. The mixture is done if you can form it into a ball with your fingers.
3. Stir in the chopped almonds. Use two teaspoons to fill the molds with the mixture. Reheat the mixture if it becomes too sticky before all the molds are filled. This is easiest to do in the microwave.
4. Place the toffee in the refrigerator or outdoors to cool.
5. Store in a cool place in a tightly closed container with waxed paper between the layers.

**Close**

