

Bacon Toffee

Ingredients:

1 pound bacon
2 pounds salted butter (if using unsalted butter add 1 1/2 teaspoon salt)
3 1/2 cups sugar
12 (1.45-ounce) Hershey Chocolate Bars

Directions:

Preheat oven to 400 degrees.

Line 11x16-inch pan with bacon. Bake 20-25 minutes or until very crispy. Cool bacon on paper towels and finely dice. Drain grease from pan, reserving 2 tablespoons.

Without washing pan, brush pan with 2 tablespoons of reserved bacon grease. Evenly sprinkle diced bacon. Set aside.

In a large saucepan with heavy bottom, melt 2 pounds of butter over medium high heat. Add sugar and whisk until well combined.

Reduce to medium heat and cook, without whisking, for 25-35 minutes until the mixture turns a deep caramel color. This is a soft crack stage with the candy thermometer reach 270-290 degrees F. Do not overcook or the caramel will burn.

As soon as the toffee reaches the soft crack stage, pour it immediately onto the chopped bacon.

Top immediately with the candy bars (6 on each side) allowing the chocolate to melt for about 5 minutes. Using an offset spatula, carefully spread the chocolate to evenly cover the toffee.

Cool completely. Break into bite-size pieces and serve.

This bacon toffee also freezes beautifully.