

Almond Buttercrunch

Are you familiar with Almond Buttercrunch candy? If not, it is similar to a Heath Bar or Almond Roca. This indulgence candy is made by topping crisp caramel-flavored toffee with a slathering of rich chocolate sprinkled with toasted almonds.

Almond buttercrunch, created in America, is often called English toffee. It is also called buttercrunch, nut butter crunch, butter toffee, butter brickle, and butter crunch bark.

The origins of almond buttercrunch can be traced back to the 1920s when it was first created by a candy maker in Chicago named Harry Brown. Brown wanted to create a candy similar to toffee but with a more buttery and crunchy texture. His recipe for almond buttercrunch became a popular treat.

While researching almond buttercrunch, I discovered two main types of toffee, English and British. British toffee is made with brown sugar or molasses, which gives the toffee a dark color. It is not covered with nuts. The American-English toffee style is made with white sugar or corn syrup coated with chocolate and nuts.

Although many people avoid making candy, it is easy to make if you follow these tips.

Only make candy when the weather is cool and dry. The candy may take longer to cool if the weather is more hot or humid. This weather may also cause the candy to absorb excess moisture from the air, causing the sugar to crystallize or the texture to soften instead of becoming hard and crisp.

When cooking candy at a high temperature, it is important to use a heavy-duty saucepan, so your candy does not scorch. Using a wooden spoon when stirring is also important, as the sugar crystals will stick less to wood than to a metal spoon.

The most important step to candy-making is buying a good candy thermometer. It is best to have one with a metal clip to clip it to the side of your pan.

Before making your candy, test the thermometer's accuracy in a pan of boiling water. At sea level, the boiling point of liquids is 212°F, but for every 500 feet above sea level, the boiling point decreases by 1°F due to less resistance on surface molecules. For example, at 5,000 feet, water boils at 202°F, which is 10 degrees less than at sea level. The lower the boiling point, the quicker evaporation occurs. At higher elevations, this faster water loss can result in a sugar mixture either becoming too hard or grainy if the recipe is not adjusted for the elevation.

Before beginning your recipe, ensure you have familiarized yourself with it, and measure out all of your ingredients. Place the measured ingredients at your side so you can immediately stir them into the saucepan when the candy reaches the recipe temperature. In addition, prepare the pan before starting the candy.

Keep the burner temperature constant. Set the burner to medium-high. If you set your burner lower, it will take much longer, but if it is set too high, it will cook too fast, and the texture of your candy will be wrong.

Stir as directed in the recipe while making almond buttercrunch.

Heat the sugar to the correct temperature.

Also, to prevent sugar crystallization, once the syrup boils, do not stir; swirl the pan if you find sugar crystals forming on the sides of the pan.

Once your candy has come to temperature, your next step will be to pour it into a sheet pan. Then, gently spread the hot candy across the pan using an offset spatula.

Adding your chocolate on top is important before the candy cools too much. Once the chocolate has melted, spread it evenly across the top of the candy mixture with a spatula.

Store the candy in an airtight container to prevent softening.

Cooking your candy takes time and precise measurements, but the sweet results are worth it. Eat buttercrunch alone or mix it with different desserts and snacks to try something new and exciting.

(Sources: www.aroundmyfamilytable.com; www.joyofbaking.com; cachetoffee.com; www.kingarthurbaking.com)