

Toffee

Grandma's recipe

1 lb. real butter (salted)
2 cups sugar
2 ½ cups finely chopped
pecans

1 Tbsp. vinegar
12 Hershey Bars

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Melt butter in pan. Add sugar, 1 cup pecans, and vinegar. Boil over medium heat until candy thermometer reaches 300°. Stir constantly. Candy will be dark with streaks. Pour onto two lightly greased cookie sheets and spread thin. Place Hershey Bars on top (about 6 on each pan) and spread when melted. Sprinkle remaining pecans on top and let sit for several hours. Break into pieces with a knife.

Caramel Chews

Traci Horany
Very good candy.

3 cups white sugar
1 cup real butter
2 cups chopped pecans

1 tsp. vanilla
2 cups cream (or half-and-half)
1 ¾ cups white corn syrup

In saucepan on top of stove, bring to boil sugar, corn syrup, cream, and butter; cook to hardball stage (250° in summertime and 246° in winter on a candy thermometer). Add pecans and vanilla. Pour into a 9x13-inch glass baking dish sprayed with cooking spray. When cool, cut into small 1-inch squares. Wrap individually in waxed paper or foil if desired.