



Chocolate Covered Toffee

1 cup butter

1 cup granulated sugar

3 Tbsp. water

1 Tbsp. light corn syrup

1, 8 oz. can Chocolate Dolci frutta

4 oz. White Dolci frutta

Line cookie sheet with foil, extending foil over edges of pan. Butter sides of heavy 2-quart saucepan. In saucepan, melt butter. Add sugar, water and corn syrup. Cook and stir over medium-high heat until mixture boils. Clip candy thermometer to side of pan. Reduce to medium heat and continue boiling at a moderate, steady rate, stirring frequently, until thermometer reaches 290°F, soft-crack stage (about 15 minutes). Watch carefully after 280°F to prevent scorching. Remove saucepan from heat and remove thermometer. Pour toffee into prepared pan, spreading to even thickness. Let candy stand at room temperature about 10 minutes, then refrigerate until hard. Remove from refrigerator. Melt Chocolate Dolci frutta according to package directions. Pour over top of hardened toffee, spreading quickly to give an even coating. Place pan back in refrigerator until chocolate has hardened; about 10 minutes. Melt white Dolci frutta and place in piping bag, with fine tip, or in plastic bag, snipping small hole in bottom corner. Squeeze bag and drizzle white chocolate on top of chocolate in zigzag design. Refrigerate 10 minutes to allow white chocolate to harden. Using sharp knife, break toffee in desired size pieces. Store tightly covered.