

Tamara's Toffee Pretzels

- 1 C unsalted butter
- 1 C white sugar
- 1/4 C water
- 1 lb. Bag of mini twist pretzels

Makes about 100 mini pretzels

Sort through your pretzels and set aside any broken pieces.

Cover 2-3 large cookie sheets with silicone pads or parchment paper.

Have a small container of ice water nearby in case you burn your fingers.

Melt the butter in a heavy saucepan over medium heat. Add sugar and water and stir until combined. Turn up heat to high, and cook, stirring constantly (yes, constantly, or it will burn) with a silicone or wooden spatula, until the mixture comes to a full boil. Lower the heat to medium and continue to cook, stirring often, until the mixture turns amber colored and reaches 300° on a candy thermometer, about 10 to 12 minutes. Turn off heat. The color will develop more even as the mixture cools, so believe the reading on your thermometer more than what the color looks like.

Working very quickly, dip the pretzels into the toffee mixture to coat the top half, and place on cookie sheets. It is important that you do this step as quickly as you can. I often enlist help.

Continue dipping until you've used all the toffee.

Note: I nearly always have problems at the end. As the toffee cools, the butter begins to separate, and the toffee starts to fall off the pretzels. Finish as many as you can, and pour the rest of the toffee on to the empty cookie sheets. You can also sprinkle the broken pretzel bits onto the toffee. Break this remaining toffee into small pieces after it cools and enjoy as brittle.