

# Coffee Toffee

## INGREDIENTS:

- 1 pound Cocoa Dark Candy Coating, melted
- 1 pound Butterscotch Candy Coating, melted
- 1-2 tsp Lorann Coffee Flavor, as desired\*
- 1.5 cup Toffee Crunch



## TOOLS FROM CKSA:

- Spatula
- Parchment Paper
- Pastry Wheel

## DIRECTIONS:

1. Combine melted candy coatings. Stir in flavor & crunch.
2. Spread approximately 11 x 14 inch rectangle on parchment paper or silicone mat.
3. Score with a pastry wheel/mini pizza cutter when "just set."
4. Break apart when completely set.
5. \*Espresso Powder may be added in place of, or in addition to the coffee flavoring for added flavor & slight added texture, if desired. 1T per pound of coating if using on its own.\*