

Banana Nut Toffee

Ingredients

2 cups (1 pound) butter, plus more for coating pan
1 1/4 cups walnuts
1/2 cup banana chips, finely chopped
1/4 cup warm water
1/4 tsp salt
2 cups granulated sugar
1 tsp [lecithin](#)
12 ounces dark chocolate for coating
1/2 tsp [Black Walnut Super Strength flavor](#)



Directions

1. Heavily butter 9 x 13-inch baking pan.
2. Finely chop 3/4 cups of black walnuts and set aside. Coarsely chop the other 1/2 cup for cooking.
3. Crush 1/2 cup banana chips into fine pieces.
4. In a 5-quart heavy saucepan, bring the butter to a boil over medium heat, and add warm water. Continue cooking mixture on medium-high heat for 11 more minutes, stirring occasionally.
5. When the pan returns to boil, add the salt and slowly stir in the sugar, continue stirring. When the sugar dissolves, clip a candy thermometer to the side of pan making sure the stem isn't touching the bottom of the pan. Add lecithin.
6. When the temperature reaches 240-250°F, add coarsely chopped walnuts. When temperature reaches 285F, reduce to low heat, and cook to 310°F. Remove from heat.
7. Once boiling subsides, add Black Walnut Super Strength flavor, stirring to incorporate.
8. Pour into prepared pan.
9. While toffee is still warm, top with chocolate pieces and allow to melt.
10. With offset spatula, smooth chocolate to create an even coat.
11. Top melted chocolate with walnuts and banana chips, gently pressing into the chocolate.
12. Refrigerate for 15 minutes or until the chocolate sets and the toffee has completely cooled.
13. Remove candy from refrigerator and break into large pieces.
14. Ship to your favorite people!

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