



Potato Chip Toffee

Prep time: 5 mins
Cook time: 20 mins
Total time: 25 mins

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Recipe type: Dessert Cuisine: Bars Serves: Serves 8

Ingredients

- 2 cups Lays Wavy potato chips
- 1 cup sugar
- 1 cup butter
- 2 cups milk chocolate chips
- ½ cup crushed Lays Wavy potato chips

Instructions

- 1 Preheat oven to 350 degrees F.
- 2 Spray an 11 x 7 pan with non-stick spray, Line the bottom with Lays Wavy potato chips. Overlap them a little bit so you have a nice thick layer of them on the bottom of the pan. Set the pan aside.
- 3 Combine sugar and butter in a medium saucepan, cook over medium heat for about 5 to 7 minutes. You want the butter to melt, and the sugar to dissolve, the mixture will turn an amber colour. It's going to bubble up and thicken a bit. Use a whisk to stir the mixture until it comes together perfectly. Then pour the mixture over the potato chips in the pan you set aside earlier.
- 4 Place pan in the oven for about 7 minutes, remove from the oven but leave the oven ON. Toss the chocolate chips over top of the toffee layer and pop the pan back in the oven for about 3 minutes. Remove the pan from the oven and smooth out the chocolate right away. I spray the back of a tablespoon with non-stick spray prior to smoothing the chocolate. That way it glides along the chocolate with sticking and making a mess. It's the perfect way to smooth out chocolate.
- 5 Once the chocolate is smooth you can toss the crushed Lays Wavy potato chips on top of the chocolate.
- 6 Allow the pan to cool completely before placing in the fridge. You can score the candy once it's completely cooled. Or score it after about 20 to 30 minutes in the fridge. Scoring will just make it easier to cut later. If you score too soon the toffee will just stick back together. If you wait too long it won't cut properly. Scoring is only needed if you want perfect squares. I rarely score my candy. But thought I'd offer this information to anyone who wanted to.
- 7 Pop it in the fridge to let the toffee harden and "set up". I usually try to let mine set up for at least 2 to 4 hours. But overnight works too. That way when you're ready to snap the toffee it works perfectly.
- 8 If you didn't score the candy you can just break it with a toffee hammer or cut with a knife. Or just smack it to break it, that's always fun too.
- 9 Store the toffee in the fridge for up to a week. If it lasts that long.
- 10 Enjoy with a big old Lays Wavy potato chips loving smile!