

SIDE DISH

Mildred's Toffee

8 October 2026

TOTAL TIME	SERVES	PER SERVING	CALORIES
45 min	4	\$2.05	1,132 kcal



The recipe Mildred's Toffee can be made in roughly 45 minutes. One portion of this dish contains approximately 7g of protein, 90g of fat, and a total of 1132 calories. This recipe serves 4 and costs \$2.05 per serving. Only a few people made this recipe, and 1 would say it hit the spot.

Ingredients

- ☐ 1 cup butter
- ☐ 1½ cups chopped toasted pecans, divided
- ☐ 1 cup sugar
- ☐ 1 tablespoon light corn syrup
- ☐ 1 cup semisweet chocolate morsels
- ☐ ¼ cup water

EQUIPMENT Baking sheet, Sauce pan, Candy thermometer

Method

- 1

Spread 1 cup pecans into a 9-inch circle on a lightly greased baking sheet.

- 2 Bring sugar and next 3 ingredients to a boil in a heavy saucepan over medium heat, stirring constantly. Cook until mixture is golden brown and a candy thermometer registers 290 to 310 (about 15 minutes).
- 3 Pour sugar mixture over pecans on baking sheet.
- 4 Sprinkle with morsels; let stand 30 seconds.
- 5 Spread melted morsels evenly over top; sprinkle with remaining 1/2 cup chopped pecans. Chill 1 hour. Break into bite-size pieces. Store in an airtight container.
- 6 Bourbon-Pecan Toffee: Substitute 1/4 cup bourbon for 1/4 cup water. Proceed as directed.
- 7 Almond Toffee: Substitute 1 cup chopped toasted slivered almonds for 1 cup chopped pecans to sprinkle on baking sheet. Substitute 1/2 cup toasted sliced almonds for 1/2 cup chopped pecans to sprinkle over chocolate. Proceed as directed.
- 8 Hawaiian Toffee: Substitute 1 cup chopped toasted macadamia nuts for 1 cup chopped pecans to sprinkle on baking sheet. Substitute 1/2 cup toasted sweetened flaked coconut for 1/2 cup chopped pecans to sprinkle over chocolate. Proceed as directed.

Nutrition per serving

1,132	7 g	90 g	83 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			41.4 g · 259% of daily needs
Fibre			7.2 g · 29% of daily needs
Sugar			72.2 g · 80% of daily needs
Sodium			374 mg · 16% of daily needs
Cholesterol			125 mg · 42% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/mildreds-toffee-148644