

# Toffee Bits

## Ingredients

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1/2 c Unsalted Butter  
1/2 c Sugar  
2 T Water  
0 pn Salt

## Instructions

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1. Place all ingredients in a small pot and bring to a boil over medium-high heat, about 5 minutes.
2. Continue cooking for about 8 more minutes, until the mixture reaches 300 degrees and begins to turn brown.
3. Pour onto a silicone-lined baking sheet and spread thin. Allow to cool. Place in a plastic bag and break the bits. Makes 1 1/4 cups of bits.