



DISNEY CHURRO TOFFEE RECIPE





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This sugary sweet treat is a copycat recipe of the toffee served at Disneyland's Trolley Treats.

Prep Time: 15 minutes | Cook Time: 10 minutes | Additional Time: 80 minutes

Ingredients

- 4 sticks salted butter
- 2 cups sugar

Toppings

- 1 tablespoon cinnamon
- 1/2 cup sugar
- 3 bags white chocolate chips or wafers

Instructions

1. In a medium sauce pan, combine the butter, sugar and salt in the pot.
2. Bring the mixture to a boil, stirring occasionally with a whisk until all the ingredients are incorporated.
3. Cook until the mixture is dark amber color and reaches 285° F.
4. Carefully pour the sugar mixture out slowly onto a baking sheet lined with parchment paper.
5. Let the toffee set up for about two minutes, then run a plastic knife through the toffee, making large squares. Run the knife over each line several times so the toffee will break cleanly.
6. Place your tray in the refrigerator for at least 20 minutes to allow the toffee to cool completely.
7. Use your hands to carefully break the toffee into smaller pieces.
8. Then melt your white chocolate in a microwave-safe bowl.
9. Dip each piece of toffee into the melted chocolate and place them on a tray lined with parchment paper.
10. While the chocolate is still warm, cover the toffee in cinnamon sugar.
11. When each piece has been dipped and covered in cinnamon & sugar, place the tray back in the refrigerator for about one hour.
12. Once the chocolate coating has hardened, shake off the excess cinnamon sugar and store in an air-tight container.
13. Makes 12 square pieces.