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BACON TOFFEE

I created this recipe to go along with the Pork Rind–Crusted Cheesecake (page 69/*Not Included*) that I made for chef Michael Symon. It's perfect for crumbling over the cheesecake with a drizzle of Moonshine Caramel Sauce (see Variations, page 121/*Not Included*), or to enjoy it all by itself.

Makes 3 pounds, or one 12 × 18 × 1-inch half-sheet pan

2 pounds thin-sliced bacon

2 cups (4 sticks) unsalted butter

1/2 teaspoon salt

3 scant cups sugar

12 1.55-ounce milk chocolate bars (I like Hershey's)

Preheat the oven to 400°F.

Arrange the bacon on two 12 × 18-inch rimmed baking sheets, putting 1 pound on each pan. Roast until crispy, about 15 minutes. Transfer the bacon to paper towels to drain. Once cool, chop it finely. Wipe one of the sheet pans lightly with a paper towel (leave 1 to 2 tablespoons of baking grease behind). Spread the finely chopped bacon evenly over the pan.

In a 4-quart heavy-bottomed saucepan set over medium heat, melt the butter. Add the salt and sugar and stir just to combine. Without stirring, let the mixture bubble and thicken for 25 to 30 minutes. The mixture will become a medium caramel color. Pour the hot caramel directly onto the diced bacon, making sure the bacon stays evenly distributed on the pan, and spread it evenly with an offset spatula. Immediately top the toffee with the chocolate bars. Allow the chocolate bars to melt for 5 minutes before spreading evenly over the toffee. I prefer to use an offset spatula for spreading the melted candy bars.

Let cool completely. It is best to refrigerate the toffee overnight. Break the cooled toffee into small pieces to serve (I use an ice pick). Store the toffee in the refrigerator for up to a week or freeze.



Pinch of Salt
Zest of 1 Lemon
1/2 cup of Raisins
1/2 cup of Walnuts
1/2 cup of Pecans
1/2 cup of Almonds
1/2 cup of Cashews
1/2 cup of Pistachios
1/2 cup of Macadamia Nuts
1/2 cup of Brazil Nuts
1/2 cup of Pine Nuts
1/2 cup of Hazelnuts
1/2 cup of Peanuts
1/2 cup of Sunflower Seeds
1/2 cup of Pumpkin Seeds
1/2 cup of Flax Seeds
1/2 cup of Chia Seeds
1/2 cup of Hemp Seeds
1/2 cup of Sesame Seeds
1/2 cup of Popcorn
1/2 cup of Dried Fruit
1/2 cup of Chocolate Chips
1/2 cup of M&M's
1/2 cup of Candy Corn
1/2 cup of Gummy Bears
1/2 cup of Marshmallows
1/2 cup of Pretzels
1/2 cup of Rice Krispies
1/2 cup of Cornflakes
1/2 cup of Wheat Flakes
1/2 cup of Oat Flakes
1/2 cup of Coconut Flakes
1/2 cup of Cocoa Flakes
1/2 cup of Vanilla Flakes
1/2 cup of Strawberry Flakes
1/2 cup of Blueberry Flakes
1/2 cup of Raspberry Flakes
1/2 cup of Orange Flakes
1/2 cup of Lemon Flakes
1/2 cup of Lime Flakes
1/2 cup of Peach Flakes
1/2 cup of Apple Flakes
1/2 cup of Pear Flakes
1/2 cup of Cherry Flakes
1/2 cup of Plum Flakes
1/2 cup of Nectarine Flakes
1/2 cup of Apricot Flakes
1/2 cup of Mango Flakes
1/2 cup of Pineapple Flakes
1/2 cup of Kiwi Flakes
1/2 cup of Strawberry Flakes
1/2 cup of Blueberry Flakes
1/2 cup of Raspberry Flakes
1/2 cup of Orange Flakes
1/2 cup of Lemon Flakes
1/2 cup of Lime Flakes
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