Gail Gile’s English Toffee

2 sticks butter

1 cup sugar

3 small Hershey chocolate bars

½ cup chopped pecans

Sprinkle pecans onto an 8x8 inch pan. Melt butter and sugar over medium heat in non-Teflon pan stirring constantly until it begins to boil. Continue stirring for about 10 minutes or until mixture turns a caramel color. Pour over pecans to cover. Wait 1-2 minutes and put broken chocolate pieces on top. Let melt then spread over all. Let cool and break into pieces with knife.