Chocolate Covered Almond Crunch

Ingredients

- 1 cup ground almonds, toasted
- 1 cup butter
- 1 cup sugar
- 2 Tbsp water
- 1 Tbsp light corn syrup
- 1/2 cup nuts (stirred in)
- 1/2 pkg chocolate chips
- 1/4 cup nuts (for first side topping)
- 1/4 cup nuts (for second side topping)

Instructions

1. Toast 1 cup ground almonds in a slow oven until light brown.
2. Melt butter in a heavy saucepan over low heat. Add sugar; stir until blended and sugar is melted.
3. Add 2 Tbsp water and 1 Tbsp light corn syrup; bring slowly to a boil.
4. Boil to just barely brittle stage (300°F to 305°F).
5. Remove from heat and stir briskly into it 1/2 cup nuts.
6. Pour into a shallow pan to cool.
7. When cold, spread melted chocolate chips (1/2 pkg) over the top and sprinkle with 1/4 cup nuts.
8. Turn to the other side and repeat frosting, ending with sprinkling with the remaining 1/4 cup nuts.
9. Cut into serving pieces.

CHOCOLATE COVERED ALMOND CRUNCH

Toast 1 cup ground almonds till light brown in slow oven. Melt 1 cup butter in heavy saucepan, over low heat. Add 1 cup sugar; stir till blended and sugar is melted. Add 2 T. water and 1 T. light corn syrup; bring slowly to boil. Boil to just barely brittle stage. Remove from fire and stir briskly into it ½ cup nuts. Pour into shallow pan to cool. When cold, spread ½ pkg Chocolate chips, melted ansd sprinkle with ¼ cup nuts. Turn to other side add repeat frosting, ending with sprinkling with remaining ¼ cup nuts. Cut into ~~xxxxxxxxxxxxx~~ serving pieces.

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