

HOMEMADE ALMOND ROCA

This decadent, sweet, rich, wonderful Almond Roca reminds me of my Grandma who always had it on hand during the holidays, and of my wonderful friend Linda who made it every Christmas. This is Linda's recipe that she shared with me. It's easy to make, and makes a lot, plenty to share.

Ingredients.

1 pound unsalted butter
2 cups granulated sugar
1 cup chopped raw almonds, toasted
6.5 oz milk chocolate (preferably Hershey brand)
10 oz semi-sweet chocolate chips
1/2 cup ground/very finely chopped raw walnuts, toasted
vegetable or canola oil

Directions.

Grease a rimmed baking sheet (a baker's half sheet size is perfect) with a bit of vegetable or canola oil.

Boil sugar and butter on high in a heavy medium sized saucepan. Stir constantly for about the first five minutes. Add the almonds all at once stirring to thoroughly combine.

Reduce the temperature a bit and continue to boil the caramel, stirring often and watching closely, until it turns a rich caramel color and your candy thermometer reaches between 300-310° F (the crack stage).

Working quickly and carefully pour the caramel out onto the greased baking sheet, and use a rubber spatula to spread the caramel evenly onto the sheet. Allow the caramel to cool completely.

When the caramel is cool, melt the chocolates together in a double boiler. Once the chocolate is melted remove it from the heat but leave the chocolate over the hot water while you work to frost the candy.

Frost the top side of the candy with the melted chocolate, sprinkle with half of the ground walnuts, and pat the walnuts gently to set them into the chocolate. Allow the chocolate to set and cool completely.

Carefully flip the candy out onto a clean surface or cutting board. You may need to flex the sheet a bit to get it out. Don't worry if the candy cracks in half. Frost the second side the same way you did the first side. Allow to set and cool completely before breaking the candy up into small pieces.

*Candy can be stored in an airtight container at cool room temperature for a week or two, but it's best in the first week.

RECIPE BY KACIE MCMACKIN
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