

Toffee & Chocolate Almonds

Ingredients:

- 2 tablespoons light brown sugar
- 2 tablespoons granulated sugar
- 2 tablespoons light corn syrup
- ¼ teaspoon salt
- ¼ teaspoon vanilla
- 1 cup almonds
- 1 cup semi-sweet or dark chocolate chips
- 1 tablespoon butter
- 2 tablespoons milk (I used 1%)
- 1 ½ cups powdered sugar, divided (and additional as needed)

Directions:

1. Preheat the oven to 300F. In a medium bowl stir together the light brown sugar, granulated sugar, light corn syrup, salt, and vanilla until smooth. Stir in the almonds until they are coated.
2. Coat a sheet pan with nonstick spray or line with nonstick foil. Spread the almonds out evenly and bake for 22-24 minutes. Separate the almonds as much as you can so that none of them are in a pool of liquid on the pan, or spoon the almonds onto a different pan to cool completely, about 20-30 minutes or until hardened.
3. In a medium bowl melt the chocolate, butter, and milk in the microwave or over a double boiler. Stir the hardened almonds into the chocolate until the almonds are coated, then let them sit for a few minutes to solidify the chocolate a little.
4. Place 1 cup of powdered sugar into a 1-gallon zip top bag, then add the chocolate coated almonds and shake until they are coated in the sugar, breaking up any clumps. Pour the coated almonds back onto a sheet pan and chill for 15-20 minutes or until the chocolate is hardened completely.
5. Place the remaining ½ cup of powdered sugar into a clean 1-gallon zip top bag, add the chocolate almonds, and shake until they are completely coated. If desired, pour the almonds into a fine sieve or strainer to shake the remaining powdered sugar off of them, then serve.