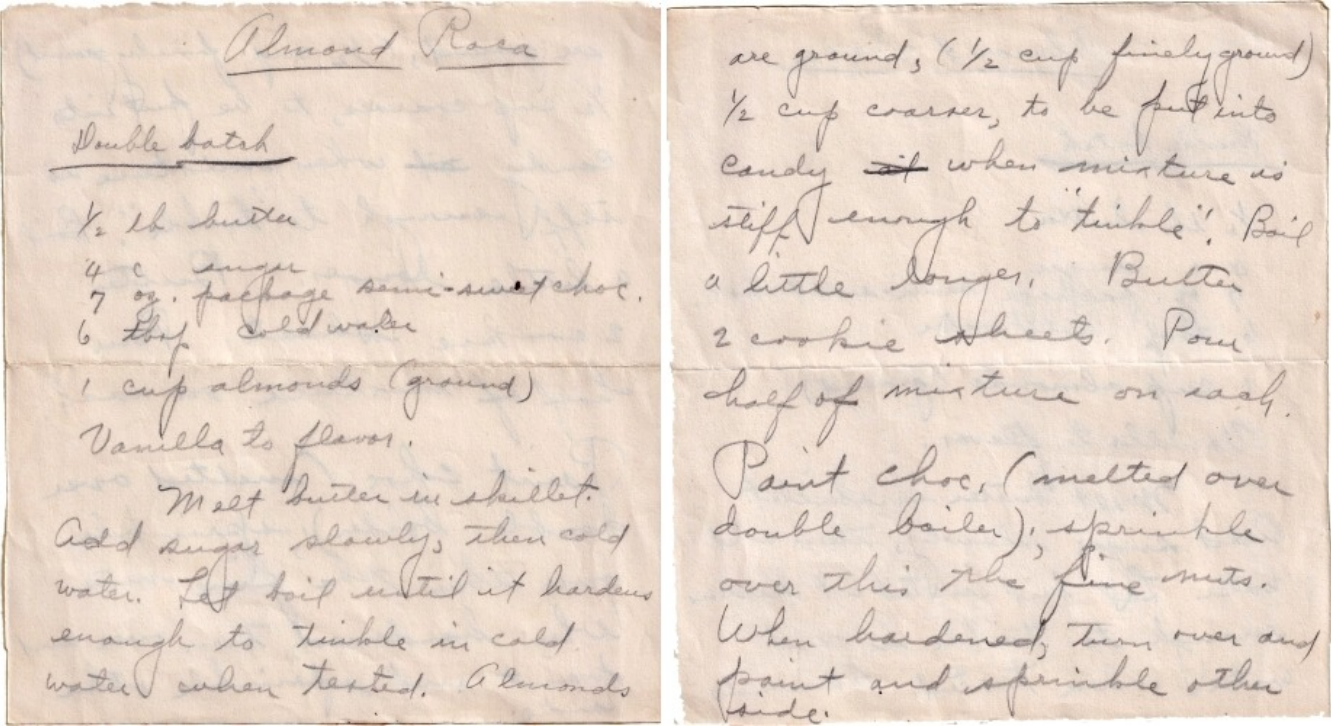


Almond Roca

Recipe Bio

This Almond Roca recipe makes a double batch of buttery homemade candy with almonds and semi-sweet chocolate. The toffee mixture is cooked until it reaches the old-fashioned “tinkle” stage in cold water, then spread onto cookie sheets, coated with melted chocolate, and finished with finely ground almonds on both sides.



Recipe Transcript

Double Batch

1/2 lb butter

4 cups sugar

7 oz package semi-sweet chocolate

6 tbsp cold water

1 cup almonds (ground)

Vanilla to flavor.

Melt butter in skillet.

Add sugar slowly, then cold water.

Let boil until it hardens enough to tinkle in cold water when tested.

Almonds are ground, (1/2 cup finely ground)

1/2 cup coarser, to be put into candy when mixture is stiff enough to “tinkle”.

Boil a little longer.

Butter 2 cookie sheets.

Pour half of mixture on each.

Paint chocolate (melted over double boiler), sprinkle over this the fine nuts.

When hardened, turn over and paint and sprinkle other side.