



Glenn's Almond Roca

Per Batch

Ingredients

- 1 lb salted butter
- 2 cups sugar
- 7 Hershey bars (individual size- broken into 3-piece squares)
- 1/3 lb finely chopped almonds

The Process

1. Place butter and sugar in a large non stick pan over medium heat. Allow to melt and combine while stirring.
2. Caramelize butter and sugar by stirring constantly over medium heat. If mixture separates just keep stirring. Takes 15 to 25 minutes. (Mixture is ready when it is a rich caramel-color and gets crunchy when a small amount is dropped into a cup of cold water which is when it Reaches around 315 degree F)
3. Quickly pour caramel mixture onto large cookie sheet or baking pan (it hardens quickly so spread it out as fast as possible to make it as thin as possible)
4. Top immediately with chocolate, laying pieces of the Hershey bar intermittently to provide enough of a layer to cover the caramel.
5. Let chocolate melt then spread with the brush evenly across the caramel
6. Sprinkle almonds atop chocolate layer with as little or as much Almonds as your heart desires
7. Let cool on counter then you can speed up the cooling by putting the sheet in the frig but wait till it is not that hot.
8. **Break it up, enjoy and share! Don't eat too much at one time!**

TIPS

- * I find that old Revere Ware pans are better than Anolon or Circulon for caramelizing.
 - * Caramel should be runny in consistency and a true caramel color– novice candy makers are often tempted to pull it off the heat before it's done. Heat to about 315 degree F
 - * Unwrap chocolate and break bars into squares before you begin.
 - * Use a spreading knife or heat resistant spatula to spread caramel on the pan.
 - * Spread it fast as it sets up quickly.
 - * Have chopped nuts ready to sprinkle so they stick to the melted chocolate.
 - * One batch of caramel requires one 12" by 18" sheet.
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