

Almond Roca Treats

A family favorite!

Ingredients:

- 1 large (9oz.) Hershey Bar, Grated
- 9 oz. almonds (not blanched) chopped fine-- (I used sliced almonds to chop- it makes it much easier)
- Sprinkle half the nuts on the bottom of baking pan. Then sprinkle half the grated chocolate over this.
- 1 lb. Butter- no substitutions
- 2 cups white sugar
- Candy Thermometer

Instructions:

- Cook 1 lb. butter (do not substitute) and 2 cups white sugar till 300 degrees- stirring constantly. This is just the point of burning and gives the caramel flavor to the mixture.
- Pour over layers in the baking pan.
- Sprinkle the other half of the chocolate, then the almonds. Press down slightly into the mixture so the chocolate and almonds can melt into the mixture.

Notes:

Be sure to have the pan prepared (with the almonds and chocolate) **BEFORE** starting the butter/sugar mixture as you have to constantly stir to keep from burning. Once the mixture is set, I use a butter knife and to break it apart. That seems to work the best.