

Almond Roca

To make:

Chop and roast almonds on cookie sheet at 400 degrees for 10 minutes. Add salt to almonds when roasted.



Line a 9 x 13 inch pan with aluminum foil. Cover with a thin layer of almonds.

Over medium heat melt 1 cup butter, 1 cup sugar in a saucepan. Stir using a wooden spoon until ingredients are at a hard-crack candy stage. Stir in 1 teaspoon vanilla, 1/2 teaspoon baking soda. Pour caramel mixture over nuts. Let cool 2 minutes. Spread semi-sweet chocolate chips on top evenly over caramel. Add another layer almonds. Press into chocolate gently using a spatula.

Let cool in refrigerator or freezer or outside on a cool day until chocolate hardens.

Use a big knife to carefully chop into small pieces.

Enjoy!

Karen