

## CHOCOLATE +TOASTED ALMOND SQUARES

One bite of this and you will think you've gone to heaven! You can either make a softer "fudge" version or a hard "brittle" version, depending on how long you cooking the mixture over the stove. Never mind the calories - It's worth every bite-full....

Prep time: 25minutes

Start-to-finish: 2 hours 25 minutes

Advanced prep: Can be kept for up to a week in an airtight container

Makes 24 pieces

Ingredients:	Almond	Pecan	Peanut
Almonds	250 gm	250 gm	250 gm
Butter, salted	250 gm	250 gm	250 gm
Caster sugar	250 gm	250 gm	250 gm
Vanilla	1 tsp	1 tsp	1 tsp
Fine chocolate (milk or plain), broken into squares	350 gm	350 gm	350 gm

### Variations:

Pecan	250 gm	
Peanuts		250 gm

1. Toast the nuts for 5 to 10 minutes at 200°, occasionally stirring to make sure they do not "over toast". Set aside to cool.
2. Melt the butter in a heavy saucepan.
3. Add the sugar and almonds and stir constantly with a wooden spoon
  - a. For a velvety texture: stir over a low heat until the butter and sugar "bind"
  - b. For a "brittle" texture: stir over a high heat until the mixture turns a golden-brown colour
4. Remove from heat and stir in vanilla.
5. Pour the butter mixture onto a baking sheet lined with parchment paper and spread it out evenly over the sheet.
6. Place the chocolate pieces on top of the hot butter and almond mixture and smooth the chocolate over it evenly as it starts to melt.
7. When cooled, cut into squares and serve.
8. Store in an air-tight container.