

# Almond Toffee

(Almond Roca)

1 pound butter  
2 cups sugar  
6 tablespoons water  
2 tablespoons corn syrup  
1 cup chopped almonds

## Topping

1 - 12 ounce package chocolate chips  
(Milk chocolate or semi sweet)  
1 cup chopped almonds

## Directions

Melt butter in heavy saucepan. One you won't miss if you can't get it clean. Add sugar; melt until dissolved. Add syrup to water and add to the butter - sugar mixture. Boil until temperature reaches 300 on the candy thermometer stirring occasionally. Add almonds just before removing from the stove. Pour in buttered cookie sheet with sides. Sprinkle chocolate chips over hot mixture. When they melt, smooth like frosting. Sprinkle on remaining chopped almonds.

Cool. Break in pieces and store in covered container.