



[Salted Almond Roca Candy Recipe](#)

Recipe found on [Ann's Entitled Life](#)

Prep Time: 30 Minutes plus 1 hour chill time

Cook time: 15 minutes

Ingredients:

- 1 ½ cups Sliced Almonds
- 1 cup Butter (margarine will not work)
- 2 TBSP Light Corn Syrup
- 2 TBSP Water
- 1 ½ cups White Sugar
- 7 oz Hershey's Chocolate Bar Chocolate
- 1 TBSP Sea Salt

Directions:

- Prepare a cookie sheet by spraying it with cooking spray and then laying a piece of waxed paper over it.
- Start by toasting the almonds in a dry pan over medium high heat. Watch them carefully and stir constantly so they don't burn.
- In a large, heavy-bottomed cold pan and melt the butter over medium heat.
- Add the corn syrup, water and sugar to the butter, and stir continuously until a candy thermometer reads 300 degrees and the candy is the color of a brown paper bag.
- Note: If you want to be adventurous like my grandma, keep a glass of ice water handy and dip a spoon coated with candy into it. When the candy hardens to a crunchy, toffee texture, it's ready. The thermometer is easier.
- Remove the pan from the heat and quickly stir in the almonds. You're going to have move fast now, because the candy will thicken up and start to harden almost as soon as it's out of the pan. Dump the candy onto the prepared pan and use a spatula to smooth it until it's about half an inch thick. The candy won't stick to the spatula because it's mostly butter.
- Break the chocolate into 3 pieces and lay it on top of the candy. Let it sit for three to five minutes until the chocolate melts. Spread to the edges of the toffee. Sprinkle sea salt over the chocolate.
- Let the candy come to room temperature and then refrigerate for an hour so that the chocolate sets and the toffee hardens. Use a hammer or rolling pin to break into pieces.

- One of my favorite holiday treats growing up was a dish of vanilla ice cream with little bits of my grandma's Almond Rocha sprinkled over it.

Makes 12 servings Salted Almond Roca Recipe