

Christmas Crunch

written by The Recipe Exchange | November 17, 2014

Ingredients

1-3/4 cups sugar
1/3 cup light corn syrup
1 cup margarine or butter
8 oz. slivered blanched almonds, lightly toasted and finely chopped
2 oz. unsweetened chocolate, coarsely chopped
2 oz. semisweet chocolate, coarsely chopped
1 tsp. shortening

Directions

In a heavy 2-quart saucepan over medium heat, heat sugar, corn syrup, and 1/4 cup water to boiling, stirring occasionally. Stir in margarine or butter. Set candy thermometer in place and continue cooking, stirring frequently, until temperature reaches 300°F or hard-crack stage (when small amount of mixture dropped into very cold water separates into hard brittle threads), about 20 minutes. Remove saucepan from heat. Reserve 1/3 cup chopped almonds. Stir remaining almonds into hot syrup. Immediately pour mixture into lightly greased 15-1/2×10-1/2-inch jelly-roll pan. Spread evenly, cool in pan on rack.

Prepare chocolate glaze:

In heavy, small saucepan over low heat, heat chocolate and shortening until melted, stirring occasionally. Remove saucepan from heat; cool slightly. Remove candy in one piece from pan to cutting board. Spread chocolate over candy; sprinkle with reserved almonds, pressing them into chocolate.

Set candy aside to allow glaze to set, about 1 hour. Break candy into pieces. Store in layers, separated by wax paper, in tightly, covered container to use up within 2 weeks.