Almond Butter Crunch

Ingredients

- 1 cup slivered almonds
- 1/2 cup butter (no substitutes)
- 1/2 cup sugar
- 1 tbsp light colored corn syrup

Summary

Yield: 3
Source: Liza, Terrie
Prep Time: 20 minutes
Category: Candy
Cuisine: American
Tags: candy, almonds

Instructions

Line bottom and sides of an 8 or 9-inch cake pan with aluminum foil (not plastic wrap or wax paper). Butter foil heavily; set pan aside. In a 10 inch skillet combine almonds, butter, sugar, and corn syrup. Bring to a boil over medium heat, stirring constantly. Boil, stirring constantly, until mixture turns golden brown, about 5 to 6 minutes. Working quickly, spread candy in prepared pan. Cool about 15 minutes or until firm. Remove candy from pan by lifting edges of foil. Peel off foil. Cool thoroughly.

Makes about 3/4 of a pound.

Notes

Recipe submitted by Liza Hutchins Kay.