



Larry Morrow's Christmas Candy ~ Butter Almond Crunch

This recipe was the one used by my father, Larry Morrow for years and years. Its origins are rooted somewhere in ancient Egypt (probably), if not in Simcoe where my dad was raised. Laura Secord offers a pale, very pale imitation.

**** You will need/must have a candy thermometer ****

1 cup butter
½ cup boiling water
2 cups white sugar
2 cups of slivered almonds
1 teaspoon of baking soda
10 ounces of semi-sweet chocolate chips
¼ cup crushed almonds.

Melt butter slowly in heavy saucepan and let bubble up. Remove from heat briefly to put in the ½ cup boiling water and return to heat to bring to a boil. As soon as it boils again, add the 2 cups of sugar. Cook that mixture for about 20 minutes on MEDIUM or slightly lower temp (don't let it bubble up too much); STIR with wooden spoon (spatula will melt) constantly until temperature gets to 275 degrees (soft crack stage). Just before reaching 275 degrees, the mixture will go slightly fluffy and brownish, like a liquid sponge texture. Add the 2 cups of slivered almonds and keep stirring. The oil from the almonds will bring liquid back to the mixture quite quickly. Cook on same heat to hard crack stage (= 300 degrees). Add the teaspoon of baking soda and stir it in. Pour into shallow pan about 14 inches by 8 inches by ½ inch deep (cookie sheet with ½ inch lip works best). Cool outside or in fridge until you can lift the whole, hardened piece up (not stuck to the sheet/pan). I cool it outside if not below zero (cools too fast then). When it is cool, melt half the chocolate chips (5 ounces) in dish in microwave for 1 minute on high - just goopy enough to be able to stir the chocolate to a thick liquid. Spread it, with spatula, evenly (like peanut butter) on one side of the candy. Then sprinkle, with fingers, half the crushed almonds lightly over the top. Let cool til the chocolate hardens and the crushed almonds are embedded into the chocolate. Flip the candy over and repeat the procedure with the other 5 ounces of chocolate and the rest of the crushed almonds. Let cool for about 5 - 10 minutes. With knife edge, break into uneven pieces suitable for most mouths to eat liberally.

Note: If you enjoy this recipe and/or if you share it, please give credit to my Dad.

Dr Don Morrow