



BEST AND EASIEST ALMOND ROCA

Everyone always asks for this recipe.

INGREDIENTS

15 plain Hershey
chocolate bars

1-2 cups sliced almonds,
depending on taste

1 lb butter

1 lb brown sugar

INSTRUCTIONS

1. Lightly butter 9 x 13 pan and place half of the Hershey bars in the pan to cover the bottom.
2. Spread 1 to 2 cups (depending on taste) of sliced almonds over chocolate.
3. Cook together 1 lb of butter and 1 box of brown sugar slowly over low heat.
4. Boil to soft ball stage (about 230 degrees). Immediately pour over chocolate and almonds in pan.
5. Then place another layer of Hershey bars on top. Spread chocolate with knife as the heat melts it.
6. Cool on counter. When cooled, slice into pieces. May be served immediately or kept in the refrigerator or freezer until ready to eat.



Submitted by Corinne Pann '20

