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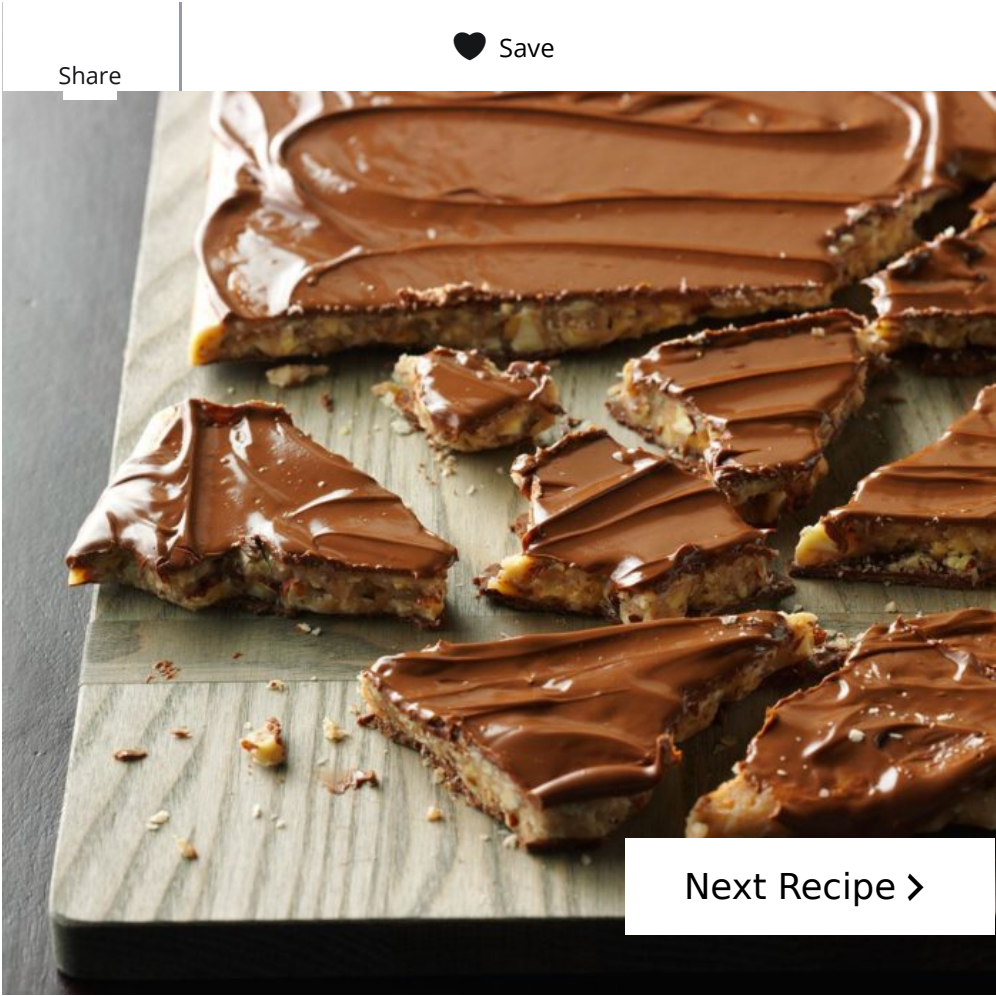
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Old-Time Butter Crunch Candy



Both my children and my grandchildren say the season wouldn't be the same without the big tray of candies and cookies I prepare. This one's the popular part of that collection. We love the nutty pieces draped in chocolate. —Mildred Duffy, Bella Vista, Arkansas



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Total Time
Prep: 15 min. +
cooling Cook: 25
min.

Makes
about 2
pounds

Ingredients

- 1 cup butter
- 1-1/4 cup sugar
- 2 tablespoons light corn syrup
- 2 tablespoons water
- 2 cups finely chopped toasted almonds
- 8 milk chocolate candy bars (1.55 ounces each)

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Directions

- 1 Line a 13x9-in. pan with foil; set aside. Using part of the butter, grease the sides of a large heavy saucepan. Add remaining butter to saucepan; melt over low heat. Add sugar, corn syrup and water. Cook and stir over medium heat until a candy thermometer reads 300° (hard-crack stage).
- 2 Remove from the heat and stir in almonds. Quickly pour into the prepared pan, spreading to cover bottom of pan. Cool completely. Carefully invert pan to remove candy in one piece; remove foil.
- 3 Melt half of the chocolate in a double boiler or microwave-safe bowl; spread over top of candy. Let cool. Turn candy over and repeat with remaining chocolate; cool. Break into 2-in. pieces. Store in an airtight container.

Nutrition Facts

2 ounce-weight: 375 calories, 26g fat (12g saturated fat), 35mg cholesterol, 137mg sodium, 34g carbohydrate (29g sugars, 3g fiber), 5g protein.

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Reviews

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AVERAGE RATING: 

 **Tasha**
Dec 14, 2018

Wonderful candy! My family likes pecans better and I sprinkle the top with a little sea salt before the chocolate sets completely!

 **cherylyoung**
Apr 25, 2018

Really good! I didn't have any chocolate bars, so I used a bag of chocolate chips. I had a hard time spreading the chocolate chips, so I just sprinkled them over it. Worked out fine. Will make again for sure.

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I've made about 30 pounds of this each Christmas for about 30 years. It is always a huge favorite. A couple of shortcuts I have devised...Just spread the almonds on the pan, then pour the candy over them. I use a jelly roll pan. No need to grease it or line it with foil. Instead of melting chocolate bars, just sprinkle milk chocolate chips over the hot candy once you have spread it over the nuts. Within about 5 minutes, the chocolate will be melted and you can cut it into pieces for the candy. If you live where it's winter, set it out in the

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