Homemade Almond Buttercrunch candy is even better than the store-bought version! A rich toffee made with brown sugar and butter is studded with toasted almonds, then dipped in chocolate and rolled in more nuts. You can simplify this recipe by not cutting it in traditional "fingers" and instead simply coat the top of the toffee with chocolate, sprinkle nuts on top, and then break it into uneven pieces by hand.

**Prep Time: 15 minutes**

**Total Time: 15 minutes**

**Yield: 24 small bars**

**Ingredients:**

* 4 oz (1 stick) butter
* 3/4 cup packed brown sugar
* 1 tsp light corn syrup
* 1/4 tsp salt
* 1.5 cups toasted whole almonds, coarsely chopped
* 8 oz semi-sweet chocolate or candy coating

**Preparation:**

**1.** Prepare an 8x4 loaf pan by lining it with aluminum foil and spraying the foil with nonstick cooking spray.

**2.** In a small saucepan over medium-high heat, melt the butter. Add the brown sugar, the corn syrup, and the salt, and stir until the brown sugar dissolves.

**3.** Once the brown sugar melts, start your timer and cook the candy for exactly 6 minutes, stirring constantly with a wooden spoon. If you want to use a candy thermometer, stir and boil the toffee until it reaches 290 degrees F (143 C).

**4.** After six minutes, pull the toffee pan from the heat and stir in 1/2 cup of the chopped toasted almonds. Scrape the toffee into the prepared loaf pan—it should be in a layer about 1/2-inch thick.

**5.** Let the toffee set for about 3 minutes, then use a pizza cutter or paring knife to cut the toffee into thin bars about 1/2-inch by 2.5-inches. These will look like small pieces, but once they are dipped in chocolate and rolled in nuts, they'll be substantially bigger. After another 2 minutes, go over your cuts again as the toffee continues to harden.

**6.** As you wait for your toffee to set, chop the remaining 1 cup of toasted almonds very finely, or put them in a food processor and pulse for several seconds until they are in very small pieces. Pour the finely chopped almonds into a shallow bowl.

**7.** Once the toffee is completely cool and set, break it into pieces along the lines you made, and trim off any jagged edges with a knife.

**8.** Melt the chocolate or candy coating. Dip each piece of Almond Buttercrunch in the melted chocolate, then place it in the bowl of nuts. Roll it around until it is coated with nuts on all sides, then take it out of the nuts with a fork and place it on a baking sheet. Repeat until all the toffee pieces are coated with chocolate and nuts.

**9.** Refrigerate the tray to set the chocolate, for about 10 minutes. Store Almond Buttercrunch in an airtight container in the refrigerator for up to two weeks, but for best taste and texture, bring it to room temperature before serving.