



Butter Almond Crunch

INGREDIENTS

3/4 cup sliced almonds
3/4 cup sweetened shredded coconut
1/2 cup butter (plus butter to grease pan)
1-1/2 cups sugar
3 tablespoons water
1 tablespoon light corn syrup

DIRECTIONS

- Combine almonds and coconut, spread in thin layer over bottom of buttered 13 x 9 in pan.
- In saucepan, melt butter, then blend in remaining ingredients. Cook, without stirring, until mixture reaches soft crack stage (290 degrees F)
- Remove from heat and pour a thin stream over almonds and coconut.
- Cool, then break into pieces. Store in air-tight container.