

# ALMOND PISTACHIO BARK

F EASY

Last Modified: 02/13/2016

PREP: 5 Min  
COOK: 15 Min  
STOVETOP

CANDY

MAKES 3 POUNDS

QUA	MEASURE	INGREDIENT	PROCESS
2	Cups	Unsalted Butter	
1	Cup	Granulated Sugar	
1	Cup	Light Brown Sugar	Packed
1	Tsp	Vanilla Extract	
1	Cup	Almonds	Chopped
OR			
1	Cup	Pistachios	Chopped
1/4	Cup	Almonds	Fine Chop
1/2	Cup	Slivered Almonds	
1/2	Stick	Unsalted Butter	Softened
1	Recipe:	Candy - Tempered Chocolate	

## PREPARATION

<b>FACTOID</b>	Extremely tasty and easy to do as long as you pay very close attention the temperatures as you go. Makes excellent gifts for your friends.
<b>TOOLS</b>	<ol style="list-style-type: none"> <li>1) Spice Grinder</li> <li>2) Aluminum Half Sheet Pan</li> <li>3) Very Heavy Bottomed Saucepan</li> <li>4) Candy Thermometer</li> <li>5) Silicone Spatula</li> </ol>
<b>CAUTION</b>	Get all of the Ingredients together BEFORE even thinking about beginning.
<b>PREP</b>	<p><b>DISH</b></p> <ol style="list-style-type: none"> <li>1) Chop the Almonds OR Pistachio Nuts and set them aside.</li> <li>2) Finely Chop the Almonds in the Spice Grinder (Coarse Powder).</li> </ol>
<b>CAUTION</b>	You need a large burner to reach the required 300 degrees. Otherwise you will end up with a tooth filling removing, chewy, sticky Toffee
<b>1</b>	In a heavy bottomed saucepan over medium heat, combine the Butter, Sugars, Vanilla and Salt. Cook while stirring until the Butter is melted. Allow it to come to a boil, and cook until the mixture becomes a dark amber color, and the temperature has reached 285 degrees on a candy thermometer. Stir OCCASIONALLY to keep it from burning.
<b>HINTS</b>	At a true medium heat it should take about 20 minutes to reach 285 degrees. If your temperature is rising faster than that, your heat is too high. The temperature will rise faster in the beginning and slow as it reaches higher temperatures. Remember to consider your sea level. High sea levels affect your results.
<b>CAUTION</b>	Butter pooling or separation is caused from cooking too fast at too high a temperature.
<b>2</b>	While the Toffee is cooking, Grease a sheet pan with the softened Butter and sprinkle the Butter evenly with the slivered Almonds..
<b>HINTS</b>	<b>Don't rush it!</b> At 285 degrees, Candy is "soft crack" meaning your Toffee will be more pliable or chewy when cooled. The higher you take it (300-310F), the harder and more brittle the Candy will be when finished. Suit your own tastes.

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<b>3</b>	As soon as the Toffee reaches 300 degrees, pour it out evenly onto the prepared sheet pan, tilting the sheet slightly to get it to spread evenly. Sprinkle the hot Toffee with the chopped Pistachios or Almonds and let it set undisturbed until the Tempered Chocolate is prepared
<b>4</b>	Meanwhile, prepare the Tempered Chocolate according to the Recipe.
<b>5</b>	Spread the Tempered Chocolate into a thin even layer on top of the Toffee once it is finished. Immediately sprinkle the finely chopped Almonds over the Chocolate, and press them in slightly. Putting a plastic bag over your hand will minimize the mess.
<b>6</b>	Place the Toffee in the refrigerator to chill until set. Break it into pieces.
<b>SERVE</b>	Store it in an airtight container with the layers separated by waxed paper.