



Cut at the line for a 4x6 Recipe Card

Everyday Recipes: everydayrecipes.ca

Chocolate Almond Bark

(Cookies, None)

Ingredients:

- 31 (approx.) individual graham wafers
- 1 cup flaked almonds
- 1 cup butter or margarine
- 3/4 cup brown sugar
- 1 cup semi-sweet chocolate chips

Directions:

Preheat oven to 350F. Lay graham wafer crumbs tight together on an ungreased 10" x 15" cookie sheet (cut wafers to fit edges of pan). Sprinkle almonds on top. Boil butter and sugar in a pot on the stove for about 3 minutes, stirring constantly, until sugar is completely dissolved and liquid turns clear. Drizzle evenly over almonds. Bake for 8 minutes. Remove from oven and sprinkle chocolate chips over top. Return to oven and bake for another minute or so, until chocolate chips start to melt. Remove from oven and immediately use a fork to spread out the chocolate and make a criss-cross design in the chocolate layer. Cut wafers while still warm, but leave them in the pan. Put the pan in the fridge to chill completely. Recut wafers and store them in a covered container in the fridge.

everyday
recipes.ca
great food | made easy!