

ALMOND ROCHA

PREPARATION:

BUTTER COOKIE SHEET AND SPRINKLE WITH 3 SMALL PKGS. SLIVERED ALMONDS. CUT UP 16 OZ. HERSHEY BAR (SET ASIDE).

1 LB. BUTTER

1 LB. SUGAR (2-1/2 CUPS)

COOK UNTIL GOLDEN BROWN ON HIGH IN DEEP SOUP PAN, STIRRING ALMOST CONSTANTLY. COOK TIL GOLDEN BROWN (CAMEL COLOR). POUR OVER ALMONDS. SPRINKLE HERSHEY OVER TOP. REFRIGERATE. CRACK INTO PIECES.

Courtesy of Trudy Godsey with Suzanne Cook and Company