

Almond Butter Crunch

1 cup butter

1 $\frac{1}{3}$ cup granulated sugar

1 T. light corn syrup

3 T. water

1 cup chopped nuts (almonds or walnuts)

approx. 2 ^{pounds} ~~cups~~ melted chocolate

1 cup finely chopped nuts

Melt butter in a heavy iron skillet. Add sugar, syrup, and water.

Cook, stirring until slightly brown. Stir in 1 cup chopped nuts. Spread in well greased 9 x 13 pan. Cool. Turn out on greased foil. Spread top with melted chocolate. Sprinkle with finely chopped nuts. Turn over and repeat. Chill and break into pieces.