

## **Dark Torrone**



### **Ingredients**

*300 grams almonds (lightly toasted). Use 150g whole almonds and 150g chopped in half.  
220 grams of sugar plus extra for coating  
3 tablespoons of honey  
100 grams unsalted butter*

### **Directions**

*Lightly toast almonds in oven on a metal pan at 350F, for about 10 minutes stir occasionally. Remove almonds from pan and allow to cool before chopping half of them.*

*In a non-stick saucepan, melt the butter on low heat. When completely melted add sugar in and stir.*

*When the butter and sugar are fully incorporated, add in the honey and increase the heat to medium. Stirring constantly and cook until the mixture is light in colour like caramel. Add in almonds. Stir and cook the mixture on low heat for about 2 minutes more.*

*Turn out the mixture onto an oiled counter or buttered parchment paper and allow to spread out into a 10-inch circle. Quickly smooth the top of the circle to create an even layer. (I used another piece of parchment paper on top and with rolling pin smoothed it out).*

*Allow mixture to cool for 5 minutes, then cut it into strips while still warm. Cut each strip into small diagonal pieces (½ inch wide) and roll into sugar, coating all sides.*

*Cool completely and store in a sealed container.*

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