

Almond Brittle

Ingredients

- 1-3/4 sticks butter
- 1/3 cup water
- 1 cup sugar
- 1/2 cup sliced almonds

Directions

Use butter wrappers to lightly grease large, rimmed cookie sheet. Melt butter in heavy pan over high heat; add sugar and water. Stir until sugar dissolves. Cover until it boils up around lid of pan (about one minute). Take off lid and add nuts. Stir constantly and turn down heat when it starts to smoke. Continue stirring until it becomes a nice caramel color. Pour on cookie sheet and spread quickly. Let cool and break into pieces.