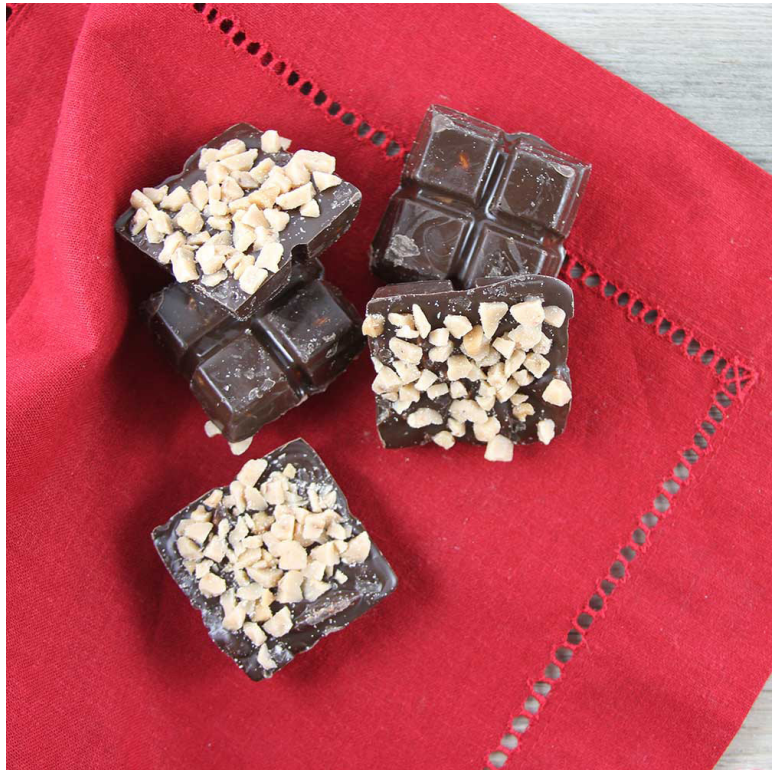


Dark Chocolate Espresso Toffee & Almond Clusters

INGREDIENTS:

- 1 pound Cocoa Dark Candy Coating
- 1-4 tbsps Paramount Crystals
- 2 tbsps Espresso Powder
- 1 cup Toffee Crunch
- 1/2 pound Whole Almonds



TOOLS FROM CKSA:

- Spatula
- Parchment Paper
- Cookie Sheet
- Mold #90-5704

DIRECTIONS:

1. Melt cocoa dark candy coating in the micro wave & add espresso powder and paramount crystals. Additional paramount crystals may be added if coating appears to be too thick-- mix until fluid.
2. Fold in almonds & 1/2 cup toffee crunch.
3. Drop by spoonfuls on parchment lined cookie sheet or spoon into break apart candy bar mold.
4. Sprinkle with additional 1/2 cup toffee crunch.
5. Place in freezer to set up.
6. Serve or store in airtight container.