

## ALMOND CREAM TOFFEE

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(Anta Rosario)

### Ingredients

1 lb almonds (16 ozs)  
1 lb cream (2 cups)  
4 cups fresh milk  
6 ozs butter  
4 cups sugar

### Method:

- ❖ Skin the almonds and grind them.
- ❖ Put the milk and sugar on the fire. Still till it thickens
- ❖ Then add the fresh cream. Keep on stirring till it thickens.
- ❖ Then add the almonds.
- ❖ Keep on adding butter, a little at a time.
- ❖ Add pink coloring, as desired.
- ❖ Allow to thicken till it becomes a soft ball.
- ❖ Do not cover as you will have difficulty when cutting.
- ❖ Grease a surface and turn over.
- ❖ Cut into squares.