

Mandelsplitter – Chocolate Covered Almond Slivers

Ingredients:

- 300g = 2 3/4 cups slivered almonds
- 250g = 9 oz semi-sweet chocolate
- 1-2 Tbsp butter
- 1-2 Tbsp honey



Instructions:

Roast almonds in non-stick pan over medium heat until golden brown and set aside. *(Watch them carefully, once they start turning brown, they go to black quickly... ask me how I know...)*

Melt chocolate.

Melt butter in pan over low heat. Add honey and stir. Let mixture simmer for 1-2 minutes. Turn off heat and add roasted almond slivers. Mix until slivers are evenly coated.

Stir coated almond slivers into melted chocolate.

(The tricky part here is the timing. Your chocolate needs to be ready when the slivers are coated with the honey mixture. If they sit too long before you stir them into the chocolate, they will start to dry and stick together in a big lump.)

Spoon about a small teaspoon of the mixture per Mandelsplitter on a baking sheet lined with parchment. (Or if you want to be really fancy, spoon into individual miniature paper cups.) Let sit in a cool place until completely dry.

A few words of caution/disclaimer: This is a German recipe. Germans measure only liquids by volume, solid ingredients are measured by weight. And everything is metric, of course. With the help of the internet I have provided the imperial measurements but there is no guarantee these are correct... it's the internet after all. So if a number looks suspicious to you, please double check the math.