

RECIPE



Apricot, Almond, Chocolate Brittle *(Giada)*

Ingredients

Vegetable oil, for greasing cookie sheet	1 cup thinly sliced dried apricots
1/2 cup slivered almonds, toasted	3 cups sugar
1/2 cup good, chocolate chips, e.g. Callebaut Chips	1/2 cup water

Grease a rimmed baking sheet with vegetable oil. Toss together the almonds, chocolate chips, and apricots in a small bowl. Put them on the baking sheet, spreading them out into an even single layer across the entire baking sheet.

In a medium saucepan stir together the sugar and the water. Cook over medium-high heat, stirring until sugar dissolves. Do not stir after that. Instead, using a pastry brush dipped in water, brush the sides of the pan a few times to incorporate any sugar that has stuck to the sides of the pan. Continue cooking until the sugar syrup turns golden brown, about 15 to 20 minutes.

Carefully pour the caramelized sugar over the nut mixture on the cookie sheet. Also, be careful not to move the cookie sheet after the sugar has been poured. The baking sheet will be very hot in the beginning. Let cool for at least 2 hours. Break the brittle into pieces.