

Carson's Caramel And Chocolate Cashews



Makes 12 servings

1 1/2c cashews, whole

1/2c sugar

2T butter

1/2c cocoa powder

8oz Baker's semi~sweet chocolate

Preheat oven to 350. Cut chocolate into pieces. Place chocolate in saucepan and place saucepan in a skillet with 1" of water. Tightly cover saucepan with plastic wrap. Simmer over medium~low heat for 11 minutes. Remove from heat and stir chocolate thoroughly until all pieces are melted. Set aside.

Place cashews on baking sheet and bake in oven for 12 minutes.

Heat heavy skillet over medium heat until very hot. Test by flicking a drop of water into the pan ~ it should sizzle and "dance." Immediately add sugar and hot nuts. Cook, stirring constantly until nuts glisten and start to separate. The sugar will begin to caramelize after about 3~4 minutes. Spread on parchment paper and separate pieces to cool.

Place cooled cashew pieces into bowl and add melted chocolate. Stir to coat nuts. When chocolate has almost set ~ about 5 minutes ~ sift about 1/2 of the cocoa over nuts. Stir until separated, tossing by hand if necessary. Add more cocoa powder, stirring, until nuts are completely separated. Place nuts into sieve and shake gently to remove excess cocoa. Place in single layer on baking sheet lined with parchment paper and allow to completely cool.

Prepare Ahead Tip

Store in airtight container in cool, dry place up to 2 weeks.