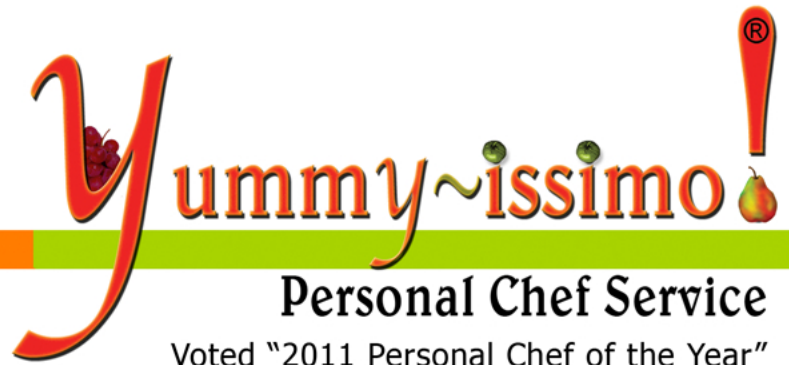


Chocolate Dipped Opera Creams



Modified from www.cooks.com

Makes about 24

2c sugar

2t almond extract

2T corn syrup

8oz bittersweet or white chocolate

1c heavy cream

24 whole almonds

pinch salt

Mix sugar, corn syrup, cream and salt in saucepan. Bring to boil and cook without stirring, until it reaches the soft ball of 236° on candy thermometer.

Remove from heat and let stand until lukewarm ~ about 110°. Add almond extract, beat until mixture is thick and loses its gloss.

Drop by teaspoonfuls onto wax paper lined cookie sheet and let stand until firm. Refrigerate 2 hours.

Chop chocolate and melt in microwave in 30~second intervals whisking after each 30 seconds. Allow to cool until almost room temperature, whisking every 5 minutes. Place toothpick in bottom of each Opera Cream and dip in cooled chocolate.

Place on cookie sheet lined with wax paper. Remove toothpick and top with whole almond. Refrigerate at least 8 hours.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

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