



## ***Matcha Almonds***

15 MINUTES PREPARATION. MAKES ABOUT 3/4 POUND

### **INGREDIENTS**

- 1/3 cup plus 1 1/2 teaspoons sugar
- 8 ounces unblanched almonds
- 2 teaspoons butter
- 4 ounces bittersweet chocolate, broken into small pieces
- 1/2 teaspoon matcha (powdered green tea) or more to taste

### **INSTRUCTIONS**

1. Combine the sugar and 1/3 cup water in a saucepan and slowly heat to boiling, stirring until sugar dissolves. Cook sugar syrup until it reaches 240 degrees, or to soft-ball stage. Add almonds and stir to coat. Add the butter and remove from the heat. Stir until the almonds are glazed with syrup. Cook over medium-low heat until little liquid is left in the pan.
2. Add the chocolate and heat until it melts and almonds are completely coated. Set aside to cool.
3. When almonds are cool, dust from on high with the matcha to coat evenly.

### **NOTES**