



Creamy Almond Bark



Ingredients

- 1 1/2 pounds vanilla-flavored candy coating (or almond bark)
- 1 (14 oz.) can Eagle Brand Sweetened Condensed Milk
- 1/8 teaspoon salt
- 1 teaspoon almond extract
- 3 cups (about 1 pound) whole almonds, toasted*

To add a sweet little twist, you can add dried cranberries or blueberries! I've had it with the cranberries and love it!

You can also use chocolate bark rather than the white chocolate. It's great, too!

Directions

Melt candy coating, sweetened condensed milk and salt in a heavy saucepan over low heat. Remove from heat. Stir in almond extract, then almonds. Spread evenly into wax paper-lined 15 x 10-inch jellyroll pan. Chill 2 hours or until firm. Turn onto cutting board. Peel off paper; cut into triangles or squares. Store leftovers tightly covered at room temperature.

Microwave Method

Combine candy coating, sweetened condensed milk and salt in 2-quart glass measure. Microwave on HIGH (100% power) 3 to 5 minutes, stirring after each 1 1/2 minutes. Stir until smooth. Proceed as above.

**To toast almonds, spread in single layer in heavy-bottomed skillet. Cook over medium heat 2 to 3 minutes, stirring frequently, until nuts are lightly browned. Remove from skillet immediately. Cool before using.

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