



bon RECIPE Winner:
Leslie Burnett

Almost Roca



RECIPE NAME: Almond Roca

RECIPE DESCRIPTION: Crunchy, sweet and simple dessert

ACTIVE TIME: 10 minutes

TOTAL TIME: 50 minutes

SERVINGS: 10 - 12

bon COOK PRODUCTS USED: Flexipan® Deep Flexiflat, Perforated Baking Sheet, Magnetic Measuring Trio, Flexipan® Round Mold, Octagonal Bonmat™, Go To Spatula

INGREDIENTS:

- 1/2 cup Butter (margarine is too watery)
- 1/2 cup Brown Sugar
- 1 sleeve Saltine Crackers
- 1/2 package Chocolate Chips
- 1/2 cup chopped Cashews/Walnuts/Almonds



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DIRECTIONS:

1. Lay the Saltines in a single layer on your Deep Flexiflat
2. Make caramel by heating the Butter and Brown Sugar in the microwave (stir often) or make it in a sauce pan until bubbly
3. Pour the caramel over the Saltines and spread it out with the Go To Spatula. Work quickly- the more it cools the harder it becomes
4. Put it in the oven at 350 degrees F for about 8-10 minutes, just until bubbly
5. Pour Chocolate Chips on top and walk away for one minute- the heat will make them melt quickly. Spread evenly and then top with chopped Nuts (or leave plain). Put it in the freezer for about 30 minutes and then break into small candy-sized chunks and store in an airtight container

bon TIP: Storing in BE SAVE™ air tight containers will keep this sweet treat fresh for up to 4 weeks!