

DELICIOUSLY DARK CHOCOLATE ALMOND TOFFEE PIE

Submitted by Lisa Prell

Place Enstrom toffee into food processor and pulse several times until toffee is broken into chips about the size of a dime.

In the top of a double boiler, melt together toffee chunks (excluding 1/2 cup), almond snicker bars, almond butter, and half and half stirring until all is melted and smooth.

Remove from heat and allow to cool slightly. Fold in whipped topping, and remaining toffee bits.

Pour into crust, and freeze for 4 to 6 hours before serving. When ready to serve top with additional whipped cream, chocolate syrup, and crumbled toffee.

Leftovers can be stored in the refrigerator if you have any.
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Ingredients:
1/2 lb. + 1/2 cup Enstrom dark chocolate toffee
4 Large size Snickers w/almond Candy Bars
1/2 cup almond butter
1 1/2 Tbs. half and half
4 cups whipped Topping thawed
1 deep dish grahm cracker pie crust
Whipped cream