

# Betty's Rocky Road Nut Clusters



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In this video, Betty demonstrates how to make Rocky Road Nut Clusters. These are confections made of marshmallows and toasted almonds, covered with semi-sweet chocolate.

## Ingredients:

12-oz. package semi-sweet chocolate chips

½ cup slivered almonds

small amount of butter for toasting almonds

1 heaping cup of miniature marshmallows

In the top of a double boiler, melt a 12-oz. package of semi-sweet chocolate chips, stirring constantly. Remove from heat and set aside to cool. Melt a very small amount of butter in a small saucepan. Add ½ cup slivered almonds. Heat over low heat, stirring occasionally, until almonds are a light brown color. Do not let the almonds get dark brown. Remove from heat and set aside to cool. When ingredients are ready to make into nut clusters, gently stir marshmallows and almonds into cooled, melted chocolate. Stir until marshmallows and almonds are completely covered by the chocolate coating. Drop by teaspoonfuls onto pan lined with waxed paper. Chill in the refrigerator at least 15 minutes, or until firm. Remove from waxed paper and place them on a nice serving plate. For longer storage, place them in a sealed container in the refrigerator. These are great for snacking! I hope you enjoy the recipe! --Betty