



NO BAKE CHOCOLATE CHEWS

INGREDIENTS

2 cups granulated sugar	1 teaspoon vanilla extract
1/2 cup unsalted butter	1/4 teaspoon almond extract(optional)
1/2 cup half & half	2 cups gf quick-cooking oats
1 tablespoon light-color corn syrup	1 cup sweetened flaked coconut
1 cup chocolate of choice -60% cacao	1/2 cup coarsely chopped almonds

INSTRUCTIONS

1. Line two extra-large baking sheets with waxed paper; set aside. In a large saucepan, bring sugar, butter, half-and-half, and corn syrup to a boil, stirring to dissolve sugar for 3 to 4 minutes. Remove from heat. Stir in the 1 cup of chocolate of choice(I have used Hershey's from Costco, Chocolate Works in Coquitlam, callebaut, just to name a few), vanilla, and if desired, almond extract. Stir until the chocolate melts and the mixture is smooth. Stir in the oats, coconut and almonds(or nuts of choices).
2. Drop the mixture by rounded teaspoons onto the prepared baking sheets. Let stand at room temperature for about 1 hour or until set.
3. Enjoy immediately, refrigerate in an airtight container for up to 1 week, or freeze for up to 3 months.(We like them frozen and I like to use pecans or walnuts) (adapted from Ghirardelli newsletter-December 2012)