

Easy Italian Almond Brittle (Croccante di Mandorle)

A crisp, old-fashioned Italian caramelized almond candy made with just two main ingredients.

Prep: 10 min | **Cook:** 15 min | **Cooling:** 20 min | **Total:** 45 min | **Yield:** 12 pieces

Ingredients

- 2 3/4 cups (400 g / 14.1 oz) whole raw almonds, preferably skin-on
- 1 cup (200 g / 7 oz) granulated sugar
- Optional: a few drops of neutral vegetable oil for greasing parchment

Instructions

- 1. Toast the almonds.** Heat oven to 350°F (175°C). Spread almonds on a baking sheet and toast 6–8 minutes, until fragrant. Keep warm.
- 2. Make the caramel.** Place sugar in a heavy-bottomed saucepan over medium-low heat. Allow it to melt gradually, gently swirling the pan and carefully stirring remaining crystals as needed. Cook about 5–8 minutes until amber.
- 3. Coat the almonds.** Immediately add the warm almonds and stir rapidly until coated in caramel.
- 4. Flatten.** Transfer mixture to lightly greased parchment. Cover with another sheet and flatten carefully using a rolling pin to about 1/2 inch (1.3 cm) thick. Peel away top sheet.
- 5. Portion.** While the brittle is still slightly pliable, score or cut into 12 pieces with a sturdy lightly oiled knife; or let harden and break into rustic shards.
- 6. Cool.** Let sit 15–20 minutes until fully hard, then serve or pack into gift bags.

Safety: Hot caramel can cause serious burns. Never touch or taste the mixture until fully cooled.

Nonna's Tips

- Use skin-on almonds for classic rustic flavor.
- Keep the almonds warm so the caramel stays workable.
- Do not overcook the caramel: deep brown sugar can taste bitter.
- Work quickly when spreading; caramel sets rapidly.

Storage

Store completely cooled pieces in an airtight container, separated with parchment, in a cool dry place. Best within 2–3 weeks. Do not refrigerate.

Nutrition (estimate per piece)

258 calories | 16.6 g fat | 25.4 g carbohydrates | 18.1 g sugars | 4.2 g fiber | 7.1 g protein. Values are approximate and exclude optional oil.

Mangia with Nonna | Recipe adapted to a 12-piece batch