

Homemade Almond Joy Candy

<http://userealbutter.com/2016/12/11/homemade-almond-joy-candy-recipe/>
from [Joy the Baker](#)

7 oz. sweetened condensed milk*
1 cup powdered sugar
1 tbsp pure vanilla extract
pinch of salt
14 oz. sweetened flaked coconut**
30 whole almonds, toasted***
20 oz. dark chocolate chips

* A typical can of sweetened condensed milk is 14 ounces, so don't pour the whole thing in unless you are doubling the recipe.

** Joy's recipe uses unsweetened, but I accidentally bought sweetened flaked coconut and it worked just fine.

*** Toast almonds in a single layer on a baking sheet in a 350°F oven for 10 minutes.

Mix the sweetened condensed milk, powdered sugar, vanilla extract, and salt together. Stir in the coconut until well-mixed. It should be pretty thick and gooey. Freeze the coconut mixture for 30 minutes. Shape 1 tablespoon of the mixture into a tightly packed ball or log. Place an almond on top, pushing it down a little so it sticks. Set the coconut candy on a baking sheet lined with wax paper or parchment paper. If you plan to dip the candy in melted chocolate, then pop the baking sheet into the refrigerator. If you plan to dip the candy in tempered chocolate, leave them out on the counter.

Line a second baking sheet with parchment paper, wax paper, or a silpat sheet.

Melt the chocolate – method 1: You can melt the chocolate gently over a water bath by placing the chips in a double boiler or by putting them in a large heatproof bowl over a pan of simmering water (about 2 inches deep). Make sure the bowl is wider than the pan because you don't want water getting into the chocolate. Stir until the chocolate has melted completely. Turn off the heat, but leave the bowl over the water bath. Take the candy out of the refrigerator. If the chocolate gets too cold (too thick), you can heat the water bath again until the chocolate loosens up.

Temper the dark chocolate** – method 2:** For the seed method of tempering, place all but 10 chocolate chips in the top of a double boiler or in a large heatproof bowl over a pan of simmering water (about 2 inches deep). Make sure the bowl is wider than the pan because you don't want water getting into the chocolate or all of it will seize. Stir until the chocolate has melted completely, monitoring the temperature of the chocolate. When it reaches 112°F, remove the bowl from the water bath (it will continue to rise – that's fine because we are targeting a final temperature of 118-120°F, just don't get to 180°F or it will burn) and set it on an ice pack or a larger bowl of ice to start cooling it. Stir the chocolate constantly to promote proper crystal formation (for tempering). Continue to monitor the temperature. When the chocolate reaches 95°F, toss in the chocolate chips. This is called seeding and should encourage the formation of

good crystals for tempering. Keep stirring. The chocolate is in temper between 88-91°F at which point you can remove the bowl from the ice. Stir often between dippings and when the temperature drops to 88°F, set the bowl on top of the warm water bath (if it's too warm, place a kitchen towel over the pan and under the bowl). Monitor the temperature as it rises. When it reaches 91°F, take it off the pan.

**** This method is for dark chocolate. Milk and white chocolates should target a high temperature of 116-118°F, seeding at 95°F and perhaps again at 90°F, and they are in temper between 85 and 87°F. Also, you have to use high quality white chocolate – any white chocolate that uses palm kernel oil or coconut oil won't temper (it will separate and be unusable).

Dip the candies (both methods): Dip the tines of a fork (any fork should do, but you can also use an enrobing fork) into the chocolate. Dip the base of a coconut candy into the chocolate, then set it atop the tines of the fork. Using a spoon, spoon chocolate over the candy to coat the top. Repeat until you have coated the entire piece. Shake off any excess chocolate by gently tapping the fork on the edge of the bowl, then gently scrape excess chocolate off the base on the edge of the bowl. Set the candy on the second baking sheet. Repeat for the rest of the candies. Makes about 30 candies.