



Triple Chocolate Squares

Ingredients:

- $1\frac{1}{2}$ cups blanched almond paste, divided
- 8 oz. semi-sweet chocolate, melted
- $\frac{3}{4}$ cup softened butter, divided
- 8 oz. milk chocolate, melted
- 8 oz. white chocolate, melted

Directions:

- Line bottom and sides of 8-inch square pan with aluminum foil.
- Beat $\frac{1}{2}$ cup almond paste with semi-sweet chocolate. Beat in $\frac{1}{4}$ cup butter. Spread evenly in bottom of prepared pan. Chill to harden.
- Beat $\frac{1}{2}$ cup almond paste with milk chocolate. Beat in $\frac{1}{4}$ cup butter. Spread mixture evenly over chilled semi-sweet chocolate layer. Chill to harden.
- Beat remaining $\frac{1}{2}$ cup almond paste with white chocolate. Beat in remaining $\frac{1}{4}$ cup butter. Spread mixture evenly over milk chocolate layer. Chill.
- Remove candy from pan by lifting edges of foil. Peel off foil and cut candy into 1-inch squares.

Yield: 64 squares