



# Nonna Elda Cooks Chocolate Christmas Torrone

SERVINGS: 8 LOGS

PREPPING TIME: 26 HOURS

COOK TIME: 10 MINUTES

## Ingredients

- 2 large square wafers
- 1/4 stick butter
- 2 Cups semi-sweet chocolate chips
- 500 grams marshmallows
- 2 cups roasted cleaned almonds
- 2 Cups hazelnuts



## Directions

1. Melt butter in large pot
2. Add chocolate on low heat stir with wooden spoon
3. Add marshmallows let it all melt and mix together
4. When it is smooth Add the nuts
5. Cook until the bottom starts to get a little crumbly
6. Using a square form or baking tray, line the tray with parchment paper
7. Cut your wafer to fit the form or tray
8. Put a wafer on the bottom
9. Cover evenly with chocolate mixture
10. Put another wafer on top
11. Press down, put a flat top on it then something heavy like a book so that it squishes together
12. Leave somewhere cold over night
13. Cut
14. Wrap and give as gifts! Good for a month at least.