

Chocolate Skull Almonds

These Chocolate Skull Almonds are almost too cute to be spooky! Easy, crunchy, and perfect for Halloween.



Prep Time:
10 minutes



Chill Time:
15–20 minutes



Total Time:
25–30 minutes

Ingredients

- 1½ cups milk chocolate chips or melting wafers
- 24 whole almonds
- Orange candy melts, optional
- White candy melts, optional



Instructions

- 1 Melt chocolate according to package directions until smooth.
- 2 Transfer to a piping bag or zip-top bag and snip the corner.
- 3 Fill each skull cavity about halfway with chocolate.
- 4 Press one whole almond into each cavity.
- 5 Cover with more chocolate and smooth the backs.
- 6 Refrigerate for 15–20 minutes, until completely firm.
- 7 Gently pop the skulls from the mold.
- 8 Repeat with orange and white candy melts for a spooky Halloween mix.

Makes about 24 skulls, depending to the size of your mold.

Baking Tips



Smooth the backs

Cover completely and smooth the backs for clean, professional-looking skulls.



Chill fully

Refrigerate for 15–20 minutes until completely firm before unmolding.



Use candy melts for color

Orange and white candy melts are great for bright, festive Halloween skulls!

*Little Treats
Make Spooky Days Sweeter*

