



Candied Cinnamon Walnuts

Makes 2 1/2 cups ~ \$6.23

Ingredients

- 1 cup granulated sugar
- 1/3 cup whole milk
- 1 teaspoon ground cinnamon
- 1 teaspoon sea salt
- 1 teaspoon vanilla extract
- 2 1/2 cup (about 1/2 pound) walnut halves

1. Combine sugar, milk, cinnamon, and salt in a large saucepan. Cook over high heat, stirring, until sugar dissolves.
2. Boil to softball stage, 234 degrees F on a candy thermometer, or until a small amount dropped into very cold water forms a tiny soft ball that flattens when removed from water.
3. Remove from heat and stir in vanilla.
4. Stir in walnuts until coated and creamy.
5. Turn out onto parchment paper. Leave to cool until sugar coating is firm.
6. Break apart walnuts that are stuck together and store in a tight fitting container.

Recipe courtesy of Sharon Crayton

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