

Brown Sugar Candied Walnuts

written by The Recipe Exchange | December 19, 2015

Ingredients

2 Tablespoons butter
2 cups walnuts *
 $\frac{1}{2}$ cup brown sugar
2 teaspoons ground cinnamon **

Directions


In a large pan heat butter over medium heat until melted.

Add brown sugar, cinnamon, and walnuts to the pan and stir continuously until the sugar is dissolved (about 3-4 minutes).

Using a slotted spoon or spatula remove walnuts from the pan to a baking sheet that has been lined with parchment paper or a silicone baking mat.

Allow to cool completely for 1 hour. The walnuts can be stored in an airtight container for up to 2 weeks.

* You can substitute with pecans, or nut of your choice.

** You can play around a bit with the seasonings. Allspice, pumpkin pie spice , or any other spice you like.