
CANDIED WALNUTS

Ingredients:

¾ cup brown sugar, packed
½ tsp salt
1 tsp grated orange rind
3 Tbsp orange juice
½ tsp pumpkin pie spice
4 cup walnut halves

Directions:

1. Preheat oven to 325 degrees.
2. In a bowl, combine first 5 ingredients.
3. Stir in walnuts; toss to coat.
4. Line jelly roll pan with foil; spray with Pam.
5. Spread nuts evenly into jelly roll pan.
6. Bake 10 minutes; stir and toss
7. Bake 10 more minutes; stir. Sugar will be dark and bubbly.
8. Bake 3 more minutes; remove and spread onto wax paper to cool. Separate with a fork if necessary.
9. Let stand to cool.

SUGAR GLAZED WALNUTS

Ingredients:

½ cup butter
1 cup brown sugar, packed
1 tsp cinnamon
4 cups walnut halves

Directions:

1. Melt butter in microwave safe bowl.
2. Stir in brown sugar and cinnamon.
3. Microwave on high for 2 minutes.
4. Mix well to combine butter and sugar.
5. Add nuts and mix to coat.
6. Microwave 3 to 5 minutes on high.
7. Spread out onto wax paper to cool.

