

MIXED NUT BRITTLE

Ingredients

1 ½ Cups Mixed Nuts
(about 7 oz)

½ Cup Sugar

1/3 Cup Honey

2 Tablespoons Butter

Directions

Preheat Oven to 350F

Spread the nuts onto a rimmed baking sheet and bake 5 minutes or until lightly toasted.

Let cool and then coarsely chop

Wipe off baking sheet and lightly grease

In a medium saucepan bring Sugar, Honey and Butter to a boil over medium heat until a candy thermometer reads 290F, about 7 minutes.

Stir in chopped nuts and scrape the mixture onto baking sheet evenly and allow to cool.

Break into large pieces and store at room temperature in an air-tight container.

Makes 1 13"x 10" sheet of Brittle