

## Maple Walnut Brittle



**Rated:** ★★★★★

**Submitted By:** California Walnut Board

**Prep Time:**  
10 Minutes

**Cook Time:**  
20 Minutes

**Ready In:** 30 Minutes

**Servings:** 20

"This homemade brittle is full of toasted walnuts and sweetened with maple syrup. Perfect for holiday gift giving or entertaining."

### INGREDIENTS:

1/4 cup real maple syrup	1/4 cup water
1 cup granulated sugar	2 cups toasted walnut pieces
1 cup butter	

### DIRECTIONS:

1. In heavy bottomed saucepan, over medium heat, stir together syrup, sugar, butter, and water until melted and creamy. Continue to gently boil and do not stir until candy thermometer reaches 300 degrees F "hard crack". Immediately stir in walnuts and carefully pour hot mixture onto an ungreased cookie sheet and spread out to a thin layer with a wooden spoon.
2. Cool completely. Break into large pieces and store in an airtight container.

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