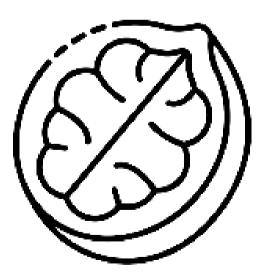
National Walnut Day

Let's make some candied walnuts!

Ingredients

- 1 cup walnut halves
- 1/4 cup white sugar
- 1 tablespoon unsalted butter



Directions

- 1. Heat a medium non-stick skillet over medium heat, add 1 cup walnuts, 1/4 cup granulated sugar, and 1 tablespoon butter.
- 2. Heat over medium heat for 5 minutes stirring frequently to not let the mixture burn.
- 3. When the sugar starts melting, keep stirring constantly until all the walnuts are coated.
- 4. Transfer immediately on a sheet of parchment paper and separate the walnuts with a spoon or spatula.
- 5. Let harden for 5-7 minutes and enjoy!