

Maple Glazed Walnuts

Walnut halves tossed with cinnamon and pure maple syrup on the stove top for a delicious sweet glaze!

Yield:

2 cups of glazed nuts

Ingredients:

2 cups walnut halves and pieces*

1 tablespoon butter

pinch of salt

1/2 teaspoon ground cinnamon

1/3 cup pure maple syrup

Instructions:

1. Measure ingredients (or have nearby) before starting so they are ready when needed.

2. In a heavy or non-stick skillet (I used stainless steel) over medium-high heat, melt butter. When butter is melted, quickly stir in the salt and cinnamon.** Stir in maple syrup and then stir in the nuts.

3. Continue stirring over medium-high heat as the nuts are getting hot and the syrup is bubbly. Stir constantly as the syrup bubbles and then begins to thicken around the walnuts.

4. The nuts are done when the syrup is a thick glaze on the nuts.

Remove pan from heat and lay nuts on a plate (not pastic) to cool.

Enjoy as a snack or on top of salads! ☐



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This recipe is from Tammy's Recipes.