



# Candied Walnuts

## Ingredients

- Nonstick spray
- 1 cup walnuts (about 3 1/2 ounces)
- 2 tablespoons light corn syrup
- 1 tablespoon sugar
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- Generous pinch of cayenne pepper

## Directions

- 1 Preheat oven to 325 degrees F. Spray baking sheet with nonstick spray.
- 2 Combine walnuts, and all remaining ingredients in a medium bowl; toss to coat.
- 3 Spread nut mixture on prepared baking sheet (some nuts may clump together).
- 4 Bake until nuts are deep golden and sugar mixture is bubbling, stirring occasionally to break up clumps. About 15 minutes.
- 5 Cool completely on baking sheet. Store in airtight container.

