

Glazed Walnuts

Serves 1

Ingredients:

- 1.5 cups Walnut Halves or Pieces
- .5 cup Maple Syrup

Directions:

- 1. Preheat oven to 325° F.
- 2. Toast walnuts on baking sheet.
- 3. Remove and cool at room temperature.
- 4. Heat maple syrup in saucepan over medium-high heat.
- 5. When maple syrup begins to boil, reduce heat to medium and allow to thicken, stirring occasionally with metal spoon.
- 6. Remove from heat and stir walnuts into syrup.
- 7. Immediately spread walnuts on a baking sheet. Spread evenly, allow to cool and serve.