



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

CANDIED WALNUTS



An easy holiday or game-day snack. You might want to double the recipe because they are habit-forming! Submitted by Cheyenne Erickson.



18 HR 19 MINS



Serves Array



Featuring

[Souther Walnuts](#)

[Winters Fruit Tree](#)

[Fontana Farms](#)

[Cipponeri Family Farms](#)

INGREDIENTS

- 1 pound walnut halves
- 1 cup white sugar
- 6 tablespoons milk
- 2 teaspoons ground cinnamon
- 1/4 teaspoon salt
- 1 teaspoon vanilla extract

METHOD

Preheat the oven to 350°F. Place walnuts onto a baking sheet and spread in a single layer.

Roast in the preheated oven until nuts are fragrant and begin to turn brown, 8 to 10 minutes.

Meanwhile, stir sugar, milk, cinnamon, and salt together in a medium saucepan over medium-high heat; attach a candy thermometer to the

saucepan and bring the mixture to a boil. Cook, without stirring, until the mixture reaches 240°F, about 8 minutes. A small amount of syrup dropped into cold water should form a soft ball that flattens when removed from the water and placed onto a flat surface. Remove from the heat and immediately stir in vanilla.

Stir nuts into the pan until well coated. Spoon nuts onto waxed paper and use a fork to remove any clumps. Cool to room temperature.