

SUGARED NUTS (Linda Shane's)

2 ½	cup whole nuts
1	cup sugar
½	cup water
1	teaspoon cinnamon
1	teaspoon salt
1 ½	teaspoons vanilla

Place nuts in a shallow pan and heat in a 375 degree oven for 15 minutes.

Cook sugar, water, salt and cinnamon to soft-ball stage without stirring.

Remove from heat; add nuts and vanilla.

Stir until nuts are coated and mixture turns creamy.

Pour out onto a sheet pan that has been lined with waxed or parchment paper. You can use other large shallow containers that can handle heat.

Spread out nuts and let cool.

These are just like the "Bavarian" nuts you get at the river festival, state fair, etc.

