



This is rich and wonderful nut candy that you'll enjoy sharing with the whole family! Crunchy and delicious right out of the freezer!



Caramel Candy

- 4 Tablespoons butter
- 1 cup honey
- 3 teaspoons vanilla (made with vanilla and alcohol only)
- $\frac{1}{4}$ teaspoon salt
- 3 cups pecans (unsalted)
- 2 cups peanuts (unsalted)

Bring butter, honey, vanilla, and salt to a simmer on low to medium heat for 15 minutes, stirring occasionally. Stir 3 cups pecans and 2 cups peanuts into the caramel and continue simmering for another 5 minutes, stirring occasionally. (Turn heat off if it smells like it's starting to burn!)

Grease a non-stick cookie sheet. Pour caramel-nut mixture onto pan and spread out evenly, separating into chunks. Allow to cool. Break off chunks and freeze extras in a zip-lock bag.

(Candy will be slightly soft until placed in the freezer. If you want crunchier candy, boil syrup slightly longer.)

Adapted from Lucy's SCD Cookbook.