



## Maple-Cinnamon Glazed Nuts

**Your favorite nuts--like almonds, hazelnuts or pecans--will taste even better with our maple cinnamon glaze**

March is maple month! Try this simple twist with salmon and learn more about how New England celebrates the maple harvest>>

### Ingredients

2 cups mixed, raw or roasted, unsalted nuts of your choice, such as almonds, peanuts, hazelnuts, walnut or pecan halves and Brazil nuts

3 T. butter

2/3 cup brown sugar

2 tsp. maple extract

1/2 cup white sugar

2 tsp. cinnamon

### Preparation

Line a baking sheet with foil. Butter the foil; set aside. In a large, heavy-bottomed skillet, combine nuts, butter, brown sugar and maple extract. Cook over medium-high heat, shaking skillet occasionally to combine ingredients and coat nuts, until sugar begins to dissolve. Do not stir. Reduce heat to low and cook for 5 minutes, stirring occasionally. Pour nuts onto prepared baking sheet and let cool completely.

Combine white sugar and cinnamon in a sturdy plastic bag; shake to combine. Break nuts into small clusters. Working in four batches, shake nuts in bag to coat with cinnamon sugar. Store tightly covered. Makes 2 cups.