



# Walnut Brittle

*makes about 3 1/2 cups*

- 1 1/2 cups organic cane sugar
- 1 1/2 teaspoons sea salt
- 3 cups walnuts

Oil a baking sheet and set aside. Cook sugar with salt in a dry 8" skillet over moderately high heat, undisturbed, until sugar begins to melt, about 5 minutes. Continue to cook, stirring occasionally with a fork, until sugar is melted into a deep golden caramel, about 3 minutes more. Remove from heat. Add walnuts, stirring with a heat-proof spatula to coat, then pour onto baking sheet and cool 10 minutes. Break nuts into smaller pieces, or finely chop, as desired.