

## **Orange-Flavored Candied Walnuts**

Sprinkle these sweet nuts in salads or desserts, or just eat as a healthy snack.

$\frac{3}{4}$  cup firmly packed brown sugar

$\frac{1}{2}$  teaspoon salt

1 teaspoon grated orange zest

3 tablespoons orange or mandarin juice

1 pound walnut halves or pieces

Preheat oven to 325°F. In a large bowl, combine sugar, salt, zest and juice. Add nuts and toss well. Line baking sheet with foil and spray with oil. Spread nuts evenly on baking sheet. Bake until sugar is bubbling and deep golden in color, 15-20 minutes. Spread hot nuts on baking dish or another piece of spray-coated foil, separating pieces with a fork. Cool. May be stored for 3 weeks.