

# Candied Nuts

MAKES 2 CUPS

Nuts are candied by being simmered in a simple syrup (equal parts water and sugar) and then baked in the oven. To check if the nuts are ready to take out of the syrup, just do a touch test: Using a slotted spoon, gently fish out a nut and touch it to feel if it's tacky. If it is tacky, the nuts are ready; if not, cook a few minutes more and test again. The nuts need to simmer in the syrup long enough so that the sugar adheres to them, making them sticky.

**2 cups unsalted blanched nuts (any type)**

**1½ cups water**

**1½ cups sugar**

Preheat the oven to 300°F. Line a baking sheet with a nonstick silicone liner or parchment paper.

In a 2-quart saucepan, combine the nuts, water, and sugar. Bring the mixture to a boil over high heat, then reduce the heat to a gentle simmer. Simmer until the nuts feel tacky to the touch, 10 to 15 minutes. Drain the nuts and discard the syrup.

Spread out the nuts on the lined baking sheet and bake for 10 minutes. Move the nuts around on the pan using a spoon. Return to the oven to bake until the nuts feel dry, about 15 minutes longer.

Let the nuts cool on the pan. Store airtight at room temperature.