

### Ingredients

Quantity:	Measure:	Ingredients:	Description:
2	Teacup	Butter Unsalted	
1/2	Teacup	Corn Syrup / Sugar Syrup (R. 665)	
3	Teacup	Sugar	
2	Teaspoon	Vanilla Essence	
3	Teacup	Walnut	chopped
1/2	Teacup	Water	

### Method

Preheat the oven to 175. Put nuts on a cookie sheet and place in the oven to keep warm. Coat another cookie tray with vegetable oil. Put the sugar, water, corn syrup, and vanilla in a heavy saucepan and stir well to dissolve the sugar. Wash down the sides of the pan with a pastry brush dipped in cold water so that there is no sugar clinging to the sides of the pan. Cook over high heat until it reaches a boil, continuing to wash down with water. After it has boiled for one minute, add the butter, stirring often. It is done when it registers 290 on a candy thermometer and it is the color of a brown paper bag. Remove from heat and stir in the walnuts. Pour the mixture onto the oiled sheet and let it cool completely.