

Candied Almonds – Beverley Chafe

2 C whole unblanched almonds
2 C white sugar
2 tbsp unsalted butter
1 tsp vanilla
3/4 tsp salt

Lightly grease baking sheet.

In 9" frypan heat almonds, sugar & butter, stirring constantly until golden, about 10 - 15 minutes.

Remove from heat & stir in vanilla (in frypan) immediately.

Spread on baking sheet trying to have just one layer of almonds (they last longer that way)

Sprinkle while still hot with salt.

Cool completely (they get VERY hot) and break into little clusters.