

Betty's Caramelized Cashews



Uploaded on Aug 29, 2011

In this video, Betty demonstrates how to make Caramelized Cashews. These are similar to peanut brittle. They may be served as a sweet/salty snack or as an addition to many recipes.

Ingredients:

- 1 cup white sugar
- 1 cup roasted, salted cashew halves

Prepare a baking pan or tray to receive the Caramelized Cashews by lining it with waxed paper or aluminum foil. Use nonstick aluminum foil, if you have it available. In a deep, nonstick skillet, pour 1 cup white sugar. Heat the sugar over low to medium heat, swirling or stirring the pan continuously. The sugar will begin to melt, and some lumps will form. Press out the lumps with a wooden spoon and continue to cook, until all sugar is melted and golden brown. Immediately add 1 cup roasted, salted cashew halves. Turn off heat and stir quickly, coating the cashews with the caramelized sugar. Working quickly, spread the Caramelized Cashews on the prepared pan until about ½-inch thick. Let cool. When cool, break Caramelized Cashews into desired shapes and sizes. Serve in a nice candy dish for a delicious sweet/salty snack. Enjoy! --Betty