

CANDIED WALNUT

OVERVIEW

18-033

INGREDIENTS

Group Candied Walnut

Ingredient	KG
Sugar	0.200
Glucose	0.170
Walnuts	0.220
Salt	0.001
Butter	0.007
BRITE VANILLA EXTRA STRENGTH	0.004
Baking soda	0.003
Cinnamon	0.001
Cayenne Pepper	0.000
	Total Weight: 0.606

METHOD

How to do it:

- 1. Prepare a baking sheet with silicon mat. Set aside.
- 2. Weigh all ingredients.
- 3. In a microwaveable bowl, microwave sugar and glucose on high for 3 minutes.
- 4. Stir in nuts and alt and continue heating in the microwave for 3 minutes.
- 5. Stir in butter and vanilla. Heat for 2 minutes.
- 6. Quickly stir baking soda, cinnamon and cayenne powder.
- 7. Pour on a silicon mat and spread out thinly or as desired sizes. Allow to cool. Crack and use.



Room Temperature



Desserts, Specialty



FINISHED PRODUCT

Confectionery