

# FROSTED WALNUTS

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comments

If you love walnuts, you'll love this. I usually double the recipe. It lasts months in the refrigerator.

notes

Grease a cookie sheet.  
Use a larger pot than you think, for the sauce; it doubles up during boiling.

prepare in advance

**Measure**

**Ingredients**  
1/2 C sour cream  
1-1/2 C white sugar  
1-1/2 tsp. vanilla  
4 C walnut halves or pieces

complete recipe

Place walnuts in a bowl.

Mix sour cream, sugar and vanilla in a sauce pan.

Place over medium heat. Stir constantly.

Bring to a boil and continue stirring 4-5 minutes.

Remove from heat.

Quickly pour hot mixture over the nuts, stirring to coat completely.

Pour onto the greased pan to cool completely.

Break into chunks.