



Toffee Glazed Macadamia Nuts

Because Macadamia nuts aren't umptious enough by themselves, we decided to really push the envelope and coat them in toffee! One taste won't be enough so make sure you make a double batch!

INGREDIENTS

1/4 cup Imperial Sugar Light Brown Sugar
1/8 cup honey
2 tablespoons salted butter
1 1/2 cups macadamia nuts
1/2 teaspoon flaked sea salt

DIRECTIONS

Line baking sheet with a silicone mat and set aside.

In a medium nonstick skillet heat brown sugar, honey and butter over medium heat until it comes to a boil, stirring to combine. Once mixture comes to a full boil add in nuts and coat evenly.

Cook, stirring continuously, for 5 minutes until nuts are lightly toasted.

Transfer nuts to prepared baking sheet, sprinkle with salt and allow nuts to cool completely. You can even place them in the refrigerator to speed this process up.

When they are cooled, break them apart and serve.⁵

Store airtight for up to a 2 weeks, but beware of humidity as they will get sticky!