

Cashew Brittle

1/4 lb. IMPERIAL Margarine

1/2 C. Sugar

1 Tbsp. Corn Syrup

1 C. Cashew Nuts (Raw and Unsalted)

Wipe off counter (leave damp) and cover with aluminum foil.

Unwrap the margarine and use the wrapper on the aluminum foil. This should be enough margarine to keep the candy from sticking.

Combine all ingredients into medium size frying pan.

Cook until bubbly, stirring constantly, continue cooking on medium heat for 8 minutes.

Turn out immediately onto the foil and let harden. Wipe back of brittle with paper toweling. Break into pieces and store in a sealed container.

DO NOT REFRIGERATE!