

Cashew Crackle Candy Recipe

Ingredients

- 2 cups sugar
- 1 cup light corn syrup
- 1/2 cup water
- 3 tablespoons butter
- 1 teaspoon vanilla extract
- 1/2 teaspoon baking soda
- 2 cups salted cashews



Preparation

- In a large saucepan, combine the sugar, corn syrup and water. Bring to a boil, stirring constantly, until sugar is dissolved. Cook, without stirring, over medium heat until a candy thermometer reads 300° (hard-crack stage).
- Remove from the heat; stir in butter, vanilla and baking soda. Add cashews. Pour into a buttered 15x10x1-in. pan. Cool; break into pieces.