Spiced Walnut Brittle

Ingredients:

2 cups sugar
½ cup light corn syrup
¼ cup water

2 Tbsp butter or margarine,
softened
1 ½ tsp vanilla
1 tsp baking soda
1 tsp cinnamon
2 cups broken walnuts

Directions:

1. Combine first 3 ingredients in glass bowl.
2. Microwave on high for 5 to 6 minutes or until boiling; stir.
3. Microwave on high for 6 to 10 minutes or until hard crack stage or 290 degrees on a candy thermometer.
4. Stir in remaining ingredients.
5. Spread on buttered tray.
6. Let stand until firm.
7. Break into pieces.
8. Store in an airtight container.

Note: Brittle may be dipped in chocolate for that extra special treat.