

## Spiced Walnut Crunch

### *Ingredients:*

*2 cups coarsely chopped walnuts*

*1/2 cup sugar*

*2 tablespoons + 1 teaspoon butter*

*1/8 teaspoon salt*

*1 egg white*

*1/4 teaspoon cinnamon*

Heat oven to 325°. Spread nuts in 9x9x2" pan & dot with 1 teaspoon butter. Bake until golden (15-20 minutes), stirring frequently. Remove from pan. Cool. In same pan melt 2 tablespoons butter in oven. Beat egg white until moist peaks form; fold in sugar, salt & cinnamon. Stir in walnuts. Spread over melted butter (add more butter if necessary). Bake 30 minutes or longer. Cool. Break into pieces.

Super over ice cream with chocolate sauce!