

Nutcracker Sweets

1. Add water, white sugar, corn syrup and salt to a deep kettle.
2. Turn heat on high and stir constantly – do not scorch.
3. Cook to 240 degrees and add almonds while stirring continuously.
4. Cook to 270 degrees and add butter while stirring continuously.
5. Cook to 300 degrees.
6. Turn off heat.
7. Add pecan halves while stirring continuously.
8. Add half of the popcorn and mix.
9. Add the remaining popcorn and mix it thoroughly until all popcorn is uniformly coated.
10. Spread on table to cool.
11. Package in a 6 x 10" CPC bag with 8 oz. of product or a 8 ½ x 14" CPC bag with 1 ½ lb. of product immediately after cooling, to prevent humidity from making it sticky.

Weight Conversions:

8 oz. = .50

1 1/2 lb. = 1.50