

My favourite food memory

This cake is to die for. Certainly not low in calories, but worth every bite. Tiny portions of this turtle cake is all that is needed, as it is sooooo rich and wonderful. I always get rave reviews. Despite the fact that it is made in three separate parts, the cake is really quite easy to make and will impress any guests you have who are fortunate enough to indulge in this special turtle treat.

Candied Nuts

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CHLTN

3 years of service in DFAIT

Ingredients

- 6 Cups of mixed nuts
- ½ Cup honey
- 1/3 Cup margarine
- 1 tsp cinnamon
- 1 tsp salt (if using unsalted nuts)

Instructions

- Melt together honey and margarine. Pour over nuts and mix.
- Spread mixture on a cookie sheet and sprinkle nuts with seasonings.
- Bake at 350 degrees for 15-20 minutes, stirring every 5 minutes until golden.
- Spread mixture onto wax paper and cool completely.
- Break nuts apart and store in an airtight container.

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I have altered this original recipe a little. I use 6 cups of the following ingredients: pecans, unsalted peanuts, hazelnuts, almonds, cashews and pistachios. I also add dried apricots or mango. This is a favourite Christmas Eve snack in our home.