



Slivered Almond Brittle

Ingredients:

¼ cup honey
¼ cup canola oil
¾ cup sugar
½ teaspoon crushed saffron threads
1 cup slivered almonds

Garnish

¼ cup crushed pistachios

Directions:

1. Line two baking sheets with parchment paper. Set aside.
2. Pour honey, oil, and sugar into the middle of a small saucepan. The ingredients should form a pyramid; make sure they do not touch the sides of the pan. Turn the heat to high and bring to a boil, uncovered.
3. Reduce heat to medium and add saffron and almonds. Mix well. Simmer, uncovered, over medium heat for about 3 minutes or until a candy thermometer reads 285°F.
4. Remove from heat immediately and quickly spoon portions of the syrup (forming pools about 2 inches in diameter) onto prepared baking sheets. Sprinkle each portion with crushed pistachios. Allow to cool at room temperature for 20 minutes or until hardened.