

Omega-3 Flax and Nut Brittle

2 cups sugar

1 cup light corn syrup

½ cup water

 $\frac{1}{2}$ cup salted peanuts

 $\frac{1}{2}$ cup coarsely chopped almonds

½ cup coarsely chopped pecans

½ cup Natunola@ health's delight

Shelled Flax Kernel

½ cup butter or margarine

2 tsp. baking soda

 $1\frac{1}{2}$ tsp vanilla or caramel extract



Butter the sides of a large heavy saucepan.

Add sugar, corn syrup and water. Bring to a boil, stirring constantly. Cook and stir over medium low heat until a candy thermometer reads $235^{\circ}F$ or $115^{\circ}C$ (soft ball stage).

Stir in nuts, Natunola® health's delight Shelled Flax Kernel and butter. Cook over medium heat to 300°F or 150°C (hard crack stage). Remove from heat.

Vigorously stir in baking soda and vanilla until blended. Quickly pour onto two greased baking sheets, spreading as thinly as possible with a metal spatula. Cool completely, break into pieces.

Store in an airtight container with wax paper between layers.

Yields $1\frac{3}{4}$ lbs.