

## Spiced Filberts

Toast 2 cups filberts in a 275 degree oven for 20 - 30 minutes.  
Rub them together to remove part of the skin.

Combine

1 cup sugar

1 teaspoon cinnamon

5 tablespoons water

1 pinch of salt

Bring to a boil. boil 2 minutes. Remove from heat, add filberts and 1 teaspoon vanilla. Stir until syrup looks cloudy. Place on waxed paper or a greased platter. Break apart when cool.