

BAKED GOODS

WALNUT MOUNTAINS†

(WALNUBBERGE)

- 4 tablespoons butter or margarine
- 3 oz. sweetened condensed milk
- 3 oz. honey
- 1/2 cup sugar
- 2 teaspoons vanilla extract
- 2 cups walnuts (chopped coarsely)
- 1/2 cup candied fruit (finely chopped)
- 4 oz. chocolate flavored almond bark

Place the butter or margarine, condensed milk, honey, sugar and vanilla extract in a saucepan and bring to a boil on medium heat. Simmer for 5 minutes stirring constantly. Stir in walnuts and candied fruit. Cover a cookie sheet with waxed paper. With 2 teaspoons, place small amounts of the mixture in heaps on the waxed paper creating "Walnut Mountains". Set in the refrigerator until hard (about 1 hour). Melt the almond bark in a flat container. Dip the bottom of each "Walnut Mountain" in melted almond bark and lay on the wax paper until the almond bark is dry.

Makes 20-30 candies

