



# Noreen's Kitchen Wet Walnut and Pecan Ice Cream Topping

## Ingredients

2 cups walnut halves  
2 cups pecan halves  
2 cups pure maple syrup  
1 cup corn syrup  
½ cup brown sugar  
1 tablespoon vanilla extract  
1 teaspoon salt

## Step by Step Instructions

Place walnuts and pecans each in a pint canning jar. Set aside.

In a heavy bottomed saucepan combine maple syrup, corn syrup, brown sugar and salt.

Set over medium heat and bring to a boil.

When mixture has boiled, remove from heat and add vanilla, stir to combine.

Pour half of the syrup over the pecans and the other half over the walnuts. You may have extra syrup. This can be stored in a jar with a tight fitting lid and used on pancakes, waffles or French Toast.

Place lids and rings on jars and seal fingertip tight. Allow the topping to cool to room temperature on the counter before refrigerating

Store in the refrigerator for up to six months.

This makes a great topping for ice cream sundaes or for waffles, pancakes or French toast.