



# Wakefield's Great Valu Market

## *Great Meal*

### Pumpkin Brittle

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1/2 stick butter


1/2 cup brown sugar

1/4 cup honey

1 cup dried, toasted pumpkin seeds

1/2 tsp pumpkin spice

\*Serve this pumpkin brittle following a dinner of autumn soup or chili.



Line a sheet pan with parchment paper. Cut butter into chunks and melt on med- high heat. Add pumpkin spice, brown sugar, and honey. Stir until melted and evenly combined. Bring to a boil, do not stir at this point. Cook until candy mixture is 280 degrees (5-7 minutes). Remove from heat immediately. Stir in pumpkin seeds. Spread evenly onto sheet pan. Cool until hardened. Then break into pieces and enjoy.