Autumn Brittle

1 Cup Almonds

1 Cup Cashews

3/4 Cup Pumpkin Seeds

2/3 Cup Dried Cranberries

2 and 1/2 Cups Granulated Sugar

1/2 Cup Honey

1 Cup Water

1/2 teaspoon Salt

1/2 teaspoon vanilla

1 Tablespoon Butter

Heat the sugar, honey, water and salt in a large pot over a low-medium flame. Using a candy thermometer, continue to heat the mixture until it reaches a temperature of 310 degrees Fahrenheit.

Combine nuts, pumpkin seeds and craisins.

Cut parchment paper to fit inside a 9x13 pan.  Grease paper.

Once mixture reaches 310, cool to 302.  Stir in butter.

Stir in nut mixture.

Spread into prepared pan. Transfer to refrigerator to cool.

Remove from pan.

Break into pieces.