

# Minhag Purim Nunt

Recipe By *Nitra Ladies Auxiliary*



Cooking and Prep:  45  
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Serves:  24

Contains: 

**Preference:** Parve

**Difficulty:** Easy

**Occasion:** Purim

**Diet:** Vegetarian, Pescetarian,  
Gluten Free

**Source:** The Heimishe  
Kitchen (Nitra Cookbook)

**Cuisines:** Ashkenazi

A nunt is a pastry originating from Jewish cuisine which resembles nougat or brittle. The sweet treat is predominantly served at the Jewish celebration of Purim, where homemade foods and sweets are customarily given to neighbors and friends. This nougat recipe is made from just three ingredients – honey, nuts and sugar – all boiled together. The best part is you won't have to run around town looking for crazy ingredients. It's simple and fast and perfect for mishloach manot.

## Ingredients (3)

### Main ingredients

- 1 pound **Gefen Honey**
- 1 cup sugar
- 1 pound chopped walnuts

## Start Cooking

### For the Nunt

1. Boil honey and sugar over low heat until liquefied.
2. Add walnuts, stirring constantly.
3. Simmer over low heat for half an hour until golden in color.
4. Sprinkle 11- x 17-inch pan liberally with water. With wet knife, spread nunt in pan half an inch thick. With wet knife, cut into squares.

#### Note:

Store at room temperature.

#### Credit

Photography and Styling by Sarah Braun