

Curried Cashew Crunch



Makes 10 servings

1T ginger, ground

1T cumin

3T curry powder

1t cayenne pepper

1/2c brown sugar

1 1/2t kosher salt

4 large egg whites

5c cashews

1c coconut

12oz white chocolate chips

butter

Heat oven to 300. Heavily butter 2 rimmed baking pans. In small bowl, combine the spices, brown sugar and salt. Set aside.

In medium bowl, beat the egg whites until frothy. Stir in the nuts, spices, coconut and white chocolate chips. Mix well. Spread mixture into single layer on baking sheets.

Bake, stirring nuts and rotating pans halfway through cooking, until the mixture is cooked similar to the consistency of warm peanut brittle. Transfer to parchment paper to cool.

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