

# Sweet & Spicy Roasted Almonds



Forget the sugared almonds from the street fairs and make bunches of these!

Makes about 3c

1 egg white	1T kosher salt
1t water	1/2t cinnamon
2T raw sugar	2T butter, melted
1t cayenne	3c raw whole almonds

Preheat oven to 275. Line a rimmed baking sheet with heavy~duty foil.

Place almonds in large bowl. Whisk together egg white and water and pour over almonds. Mix well so that all almonds are coated with egg white mixture.

Mix together spices and melted butter and pour over almonds. Mix well to make sure all almonds are coated.

Bake 20 minutes. Rotate baking pan in oven and mix nuts. Bake an additional 10~12 minutes. Allow to cool to room temperature.

Prepare Ahead Tip

Store indefinitely in tightly covered container.