

untagged, needs pic, incomplete



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Cinnamon Almonds

Date added: 2025/05/11

Ingredients

- 2/3 cup white sugar
- 1/2 cup brown sugar
- 1 tsp kosher salt
- 1 tsp cinnamon
- 1 egg white
- 1 TBS water
- 16 oz. raw almonds
- 1 tsp vanilla

Method

1. In a large bowl, combine egg white and water. Whisk until frothy but don't try for peaks.
2. Toss almonds in egg mixture, then add all remaining ingredients. Stir to coat evenly.
3. Spread in a single layer on a silicon lined baking sheet. Bake at 300 degree for 30 minutes. Allow to cool and then break into pieces.

Notes

We used 20 oz. of almonds this time. Consider omitting water to cut down on pan waste of sugar mixture if needed.

Inspired by: <https://smittenkitchen.com/2008/12/sugar-and-spice-candied-nuts/>

From:

<https://wiki.cookie mountain.org/> - **Recipe Book**

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