

# Sugar & Spice Candied Nuts

Author: Deb Perelman adapted from Elizabeth Karmel

Category: snack

Servings:

Preparation Time: 15 min

Cooking Time: 30 min

## A note before you start:

Deb suggests using either walnut or pecan halves. Personally, I think you could use a mix of nuts.

## Ingredients:

1/3 cup of dark brown sugar

2/3 cup of white granulated sugar

1 & 1/2 tsp of kosher salt

1/4 tsp of hot smoked paprika

1 tsp ground cinnamon

1 lb of nuts (walnut/ pecan halves, shelled pistachios, macadamias, whole almonds, or cashews)

1 egg white at room temperature

1 TBSP water

## Steps:

**Step 1:** Preheat the oven to 300 degrees.

**Step 2:** In a medium sized bowl, mix the sugars, salt, paprika, & cinnamon making sure there are no lumps; set aside.

**Step 3:** In a larger bowl, beat the egg white and water until frothy but not stiff. Add the nuts and toss to coat. Sprinkle the nuts with the sugar mixture, and mix making sure they are evenly coated.

**Step 4:** Spread the nuts in a single layer on a parchment lined baking pan. Bake for 30 minutes, stirring occasionally.

**Step 5:** Remove from the oven and separate nuts as they cool.

