

# Candied Nuts

## Ingredients

- 4 cups (approximately 1 lb) raw, unsalted nuts (we like to combine almonds, pecans and cashews)
- 1 cup Cinnamon Apple
- 1 cup granulated sugar
- 1 egg white
- 1 tbsp apple juice or cider
- 1/2 tsp vanilla extract
- 1/2 tsp cinnamon
- Kosher salt for sprinkling

## How to make it

1. Preheat oven to 300°F. Line a rimmed baking sheet with parchment paper.
2. Combine egg white, vanilla and apple juice in bowl. Whisk until frothy.
3. Add nuts and toss to coat.
4. In a separate bowl, combine sugar, cinnamon and crushed bare® chips. Mix well.
5. Add sugar mixture to nut mixture. Stir well.
6. Spread nuts evenly over prepared baking sheet. Sprinkle lightly with kosher salt.
7. Bake for 45 minutes, stirring every 10-15 mins.



PREP  
TIME  
10 min



COOK  
TIME  
45 min



TOTAL  
TIME  
55 min



SERVING  
8

## Made with



**Cinnamon Apple**