

Cinnamon Sugar Almonds



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Adapted from alainga.com

Serving Size:

25

Time:

1 hour 10 minutes

Difficulty:

Easy

Ingredients

- 1 large egg white
- 1 tsp vanilla extract
- 450 gr / 3 cups whole almonds
- 100 gr / $\frac{1}{2}$ cup granulated sugar
- 100 gr / $\frac{1}{2}$ cup packed brown sugar
- 2 tsp ground cinnamon
- $\frac{1}{2}$ tsp fine sea salt

Directions

1. Preheat oven to 120C / 250F
2. Line a large baking sheet with parchment paper.
3. In a medium sized mixing bowl beat together egg white and vanilla extract until frothy. Add the almonds to the bowl and stir until coated.
4. In another mixing bowl mix together sugars, cinnamon and salt.
5. Add the sugar mixture to the egg white coated almonds and toss until evenly coated.

6. Spread onto the prepared baking sheet in a single thin layer.
7. Bake in the oven for 55-60 minutes. Stirring every 15 minutes.
8. Let cool down for 3-5 minutes and then serve warm.
9. To store: Let cool down completely to room temperature and then store in an airtight container.