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 extraxt
- 450 gr / 3 cups whole almonds
- 100 gr / ½ 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.