
Sweet & Spicy Almonds

Servings: 20

The butter-sugar mixture will tend to separate during the first baking, so use a spatula and scrape it into the middle of the cookie sheet so everything stays together.

Watch the almonds carefully during the second bake, because they will get toasty suddenly.

1 pound Almonds, Raw Whole
3 tablespoons butter, melted
1/3 cup granulated sugar
1 tablespoon corn syrup
1 teaspoon vanilla
1 teaspoon cumin powder
2 teaspoons Kosher salt
3/4 teaspoon chipotle chili powder
1/2 teaspoon garlic powder
1/4 teaspoon black pepper, ground fine

Blanch the almonds and drain thoroughly

In a medium bowl mix the butter, sugar, corn syrup and vanilla until blended.

Add the almonds and toss gently until they are thoroughly coated

Place on a large rimmed cookie sheet lined with nonstick foil or a silicone mat

Mix remaining spices in a ramekin or small glass...use a whisk to combine thoroughly

Bake at 250 degrees for 40 minutes, stirring and tossing to coat every 10-15 minutes.

Increase the heat to 350 degrees and toast, stirring frequently, until the almonds are a medium brown and nice and sticky: about 10-15 minutes

Return to bowl and sprinkle with 1/4 of the spice mixture, then toss with a spatula until coated. Repeat until ramekin is empty.

Return to cookie sheet, spread almonds out and allow to cool completely.

Store in Mason jar or other sealable container

Per Serving (excluding unknown items): 166 Calories; 14g Fat (69.4% calories from fat); 5g Protein; 9g Carbohydrate; 2g Dietary Fiber; 5mg Cholesterol; 210mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 2 1/2 Fat; 1/2 Other Carbohydrates.