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# 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

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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.