

Candied Almonds



This is a favorite with my father. They taste so good warm! Substitute any type of nuts you prefer.

Prep: 5 mins

Cook: 15 mins

Additional: 15 mins

Total: 35 mins

Servings: 8

Yield: 2 cups



Ingredients

½ cup water

1 cup white sugar

1 tablespoon ground cinnamon

2 cups whole almonds

Directions

Step 1

Combine the water, sugar, and cinnamon in a saucepan over medium heat; bring to a boil; add the almonds. Cook and stir the mixture until the liquid evaporates and leaves a syrup-like coating on the almonds. Pour the almonds onto a baking sheet lined with waxed paper. Separate almonds using forks. Allow to cool about 15 minutes.

Nutrition Facts

Per Serving:

304 calories; protein 7.6g 15% DV; carbohydrates 32.7g 11% DV; fat 18g 28% DV; cholesterolmg; sodium 0.9mg.

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