

# everything HOSPITALITY



## ROASTED CINNAMON ALMONDS

Not only is it delicious, but this is also one of the easiest and fastest recipes you'll find this season! Best of all, you can store them in a decorated bag or container and add beautiful ribbon.

## RECIPE:

1 Egg White  
1 tsp Cold Water  
4 Cups Whole Almonds  
½ Cup White Sugar  
¼ tsp Salt  
½ tsp Ground Cinnamon

## INSTRUCTIONS:

### *how to make Roasted Cinnamon Almonds*

1. Preheat oven to 250 Degrees F. (120 Degrees C). Lightly grease a 10x15 inch Jelly Roll pan.
2. Lightly beat the Egg White; add Water, and beat until frothy but not stiff. Add the Nuts, and stir until well coated. Mix the Sugar, Salt, and Cinnamon, and sprinkle over the Nuts. Toss to coat, and spread evenly on the prepared pan.
3. Bake for 1 hour in the preheated oven, stirring occasionally, until golden. Allow to cool, then store nuts in airtight containers.