

Roasted Almonds

1 egg white
1 tsp smoke flavor liquid (OR vanilla)
3 cups whole almonds
1/2 cup brown sugar (OR 1/3 cup if using vanilla)
1/4 tsp salt
1/2 tsp ground cinnamon



- ✚ Preheat oven to 250 degrees F (120 degrees C). Lightly grease a 10x15 inch jellyroll pan.
- ✚ Lightly beat the egg white; add smoke flavored liquid, 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.
- ✚ Bake for 1 hour in the preheated oven, stirring every 15-20 min, until golden. Allow to cool before storing nuts in airtight containers.